

# THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891



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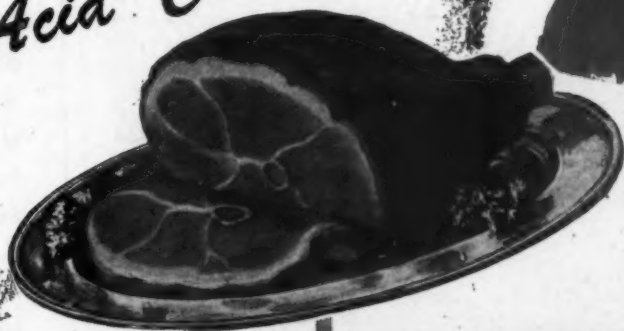
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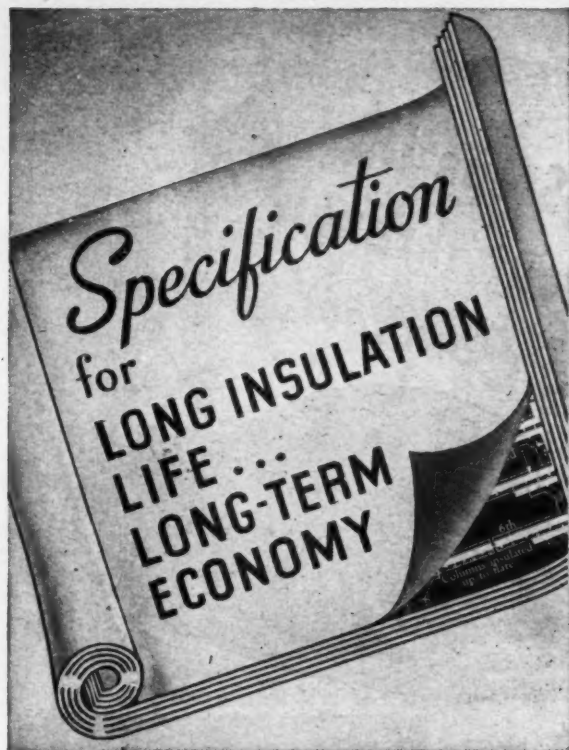
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## THE NATIONAL PROVISIONER

Volume 116

MARCH 29, 1947

Number 13

### Table of Contents

Bill Would Outlaw Portal Suits.....	11
News on Subsidy Payments.....	11
Lubricating Packinghouse Machinery..	12
Brined Clothing for Beef.....	14
Why Animal Feeds are Better.....	17
Merchandising Meat Products.....	23
Purchasing Agents Page.....	33
Poorer Hog Cut-Out Results.....	40
New Trade Literature.....	34
Up and Down the Meat Trail.....	25
Meat and Gravy.....	56
Classified Advertising.....	55

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Washington: C. B. HEINEMANN, JR., 719 11th St. N. W.  
Published weekly at 407 So. Dearborn St., Chicago (5), Ill.,  
U. S. A. by The National Provisioner, Inc. Yearly subscriptions:  
U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single  
copies, 25 cents. Copyright 1947 by The National Provisioner,  
Inc. Trade Mark registered in U. S. Patent Office. Entered as  
second-class matter October 9, 1919, at the Post Office at Chi-  
cago, Ill., under the act of March 3, 1879.

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(Mail and Wire)

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PUBLISHED BY THE NATIONAL PROVISIONER, INC.

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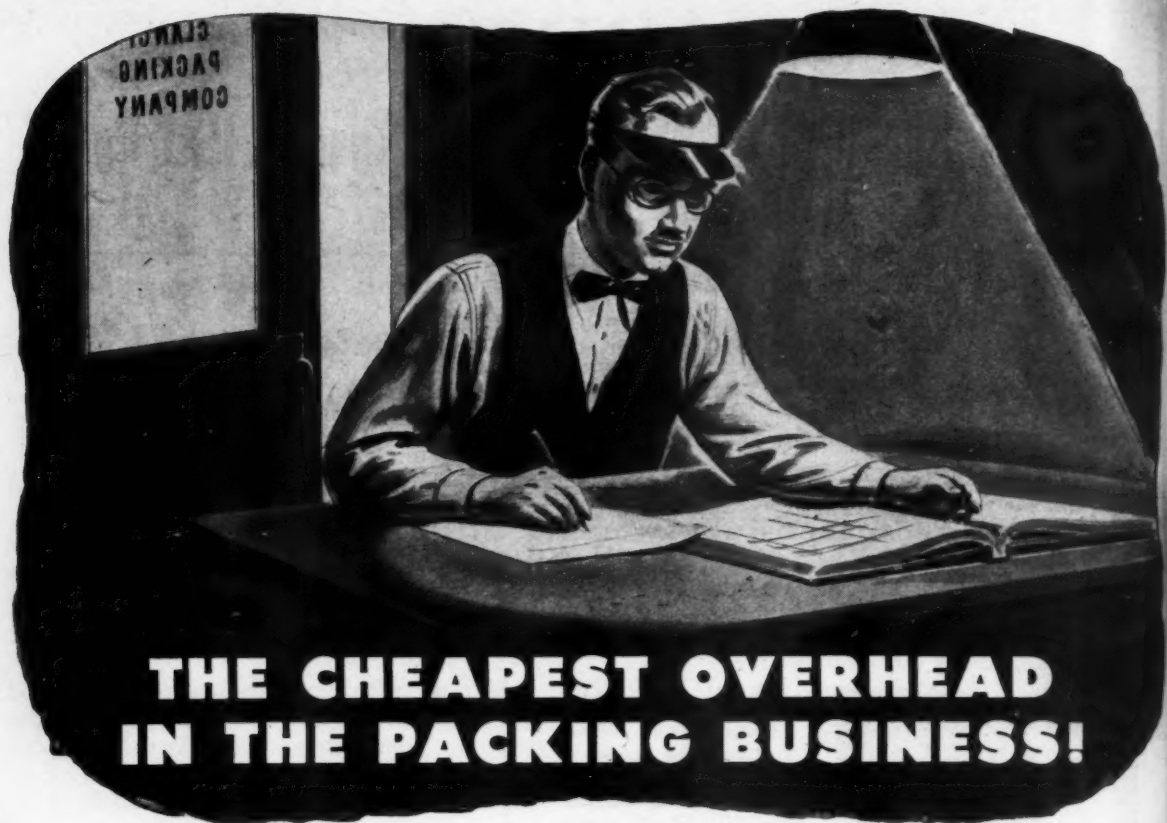
1. Elimination of fire hazard.
2. Sawdust bill cut in half.
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4. Accurate weighing service done on government inspected and tested scales, by non-partisan weighmasters, assures your buyers

a pound of livestock for every pound you buy.

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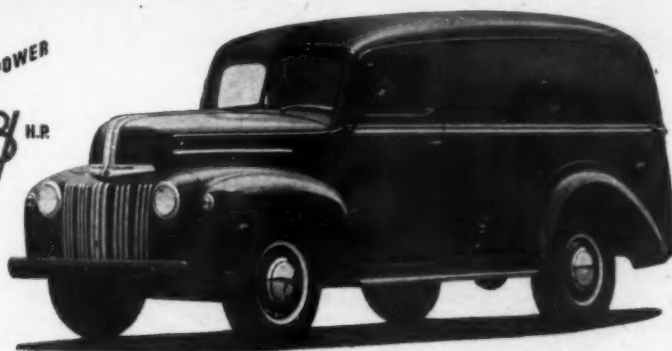
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90 H.P.  
6  
YOUR PICK OF POWER  
100 H.P.



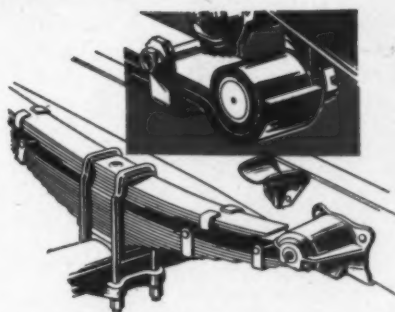
The 9-foot Ford Tonner Panel, 122-inch wheelbase, provides 175 cubic feet of load space. Four-speed transmission is standard.



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## ONE big reason: FORD SPRINGS STAND UP!

Ford spring engineering provides unsurpassed endurance. Ford special alloy spring steel, with tensile strength of 200,000 pounds per square inch, assures high fatigue resistance, while deflection rates scientifically proportioned to each vehicle's gross weight assure good riding with generously ample load capacity. Long-wearing shackle bushings of steel-backed bronze reduce maintenance expense. Ford special, wrapped "safety eyes" on heavy duty front springs (illustrated) reduce stress on main leaves, afford longer life and extra safety. Hydraulic double-acting shock absorbers on light duty models further ease the ride and control the load.



**ONLY FORD GIVES YOU ALL THESE LONG-LIFE TRUCK FEATURES:** Your choice of two great engines, the 100-H.P. V-8 or the 90-H.P. Six—semi-centrifugal clutch that needs no maintenance lubrication—rear axle design that takes all weight-load off the shafts ( $\frac{3}{4}$ -floating in half ton units, full-floating in all others)—heavy channel section frames, doubled between springs in heavy duty models—big, easy-action brakes, with heavy, cast drum surfaces, non-warping and score-resistant—extra-thick sheet metal in cabs, cowls,

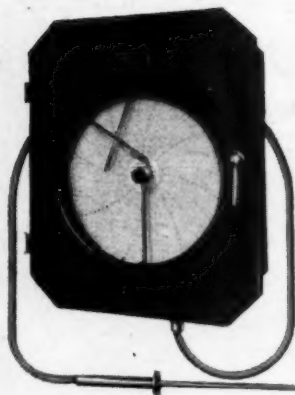
skirts and fenders—all told, more than fifty such examples of Ford endurance-engineering. That's why FORD TRUCKS LAST LONGER . . . why 7 out of 11 of all Ford Trucks built since 1928 are still in service. No wonder the average age of all Ford Trucks in use is nearly 9 years! Stamina is built into them! See your Ford Dealer NOW!

# FORD TRUCKS

MORE FORD TRUCKS IN USE TODAY THAN ANY OTHER MAKE

**WHAT HAPPENS TO  
MEAT WHEN ITS  
TEMPERATURE GOES  
TOO HIGH?**

*Confidentially,  
it shrinks!*



**I**T sure does! If you're smoking or "tenderizing" ham or steaming other meats and the internal temperature goes too high, the meat shrinks too much—and so does your profit! And if it isn't high enough, the meat isn't fully sterilized. You can avoid both of these failures with a

Taylor Internal-Meat-Temperature Thermometer. It shows you the precise minimum temperatures required to meet exacting Government specifications.

These thermometers are available in two models. The Taylor Recording Thermometer, where you need a permanent temperature record for future reference, and the Taylor Thermoguide (indicating only). We designed both specifically for *internal meat temperature*, but they also give the temperature of the processing room itself when temperature-sensitive bulb is hung loosely in the room. The operator can tell either temperature from outside because instrument case is conveniently installed on outer wall. Temperature-

sensitive bulbs are skewer-shaped for easy insertion into meat. Bulbs, stems and capillary tubing are made entirely of 18-8 stainless steel.

This is just one example of how you can beat rising costs with Taylor Accuracy. We're not smokehouse manufacturers, but we can supply instruments that will give you a close check on your smokehouse operations. Taylor Instrument Companies, Rochester, N.Y., and Toronto, Canada.

*Instruments for indicating, recording and controlling temperature, pressure, humidity, flow and liquid level.*

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— MEAN —

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IN HOME AND INDUSTRY



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*A Sure Cure  
For Every Purpose*

THE PRESERVATIVE MANUFACTURING CO. BROOKLYN, N. Y.



Naturally, sausages look plumper, fresher in

# Armour Natural Casings

The greater resiliency of Armour Natural Casings keeps them clinging tightly to the meat—gives sausage the plump, well-filled, appetizing appearance that means a plus in sales-appeal.



Put your sausages in these fine natural casings for:

<i><b>Appetizing Appearance</b></i>	<i><b>Inviting Plumpness</b></i>
<i><b>Finest Smoked Flavor</b></i>	
<i><b>Protected Freshness</b></i>	<i><b>Utmost Uniformity</b></i>

**ARMOUR**  
AND COMPANY

## **Senate Approves Bill Outlawing Portal Suits**

The United States Senate has approved legislation making "null and void" virtually all portal pay suits, present and future. The vote was one-sided enough in favor of the legislation to override a presidential veto, should there be one, if the proportion is not changed. The measure has gone to the House of Representatives which already had passed a similar measure. The two versions probably will go to a conference committee for settlement of differences.

The main provisions of the bill are: 1) It outlaws all pending portal suits and other overtime claims, except in the case of activities covered by contract or industry custom. This applies to suits under the wage-hour act, as well as under the Walsh-Healey and Bacon-Davis acts; 2) Future portal suits are nullified on the same basis when compensation is sought for activities before and after the regular work day, defined as the worker's period of "principal activity." Pay for activities during the work day, such as rest and instruction periods, is left to collective bargaining or court settlement. 3) In the event the Supreme Court should declare it unconstitutional to void back wage claims retroactively, a section of the bill designed to take the profit out of those suits would become operative. It provides there shall be no recovery of damages on top of actual back pay, nor payment of workers' attorney fees, and places the burden of proof on workers. 4) No union may bring a portal suit. However, suits could be brought by an employee or group of employees on behalf of other workers. 5) A two-year time limit, after the work is done, is fixed for the filing of any qualified suits. 6) Employers who relied on an interpretation or ruling of the wage-hour administrator could claim "good faith" as a defense against any qualified pending or future suit. "Good faith" means in this case compliance with the law as the employer had it explained to him by the administrator of the federal wage and hour law.

## **AMI Endorses Foot-Mouth Bill at Senate Hearing**

A bill providing a \$9,000,000 appropriation for the eradication of foot and mouth disease, passed last week by the House of Representatives, has been referred to the Senate Appropriations Committee for consideration. At the request of the committee, a representative of the American Meat Institute presented a statement of its views before the committee. The Institute endorsed the proposed legislation, which also has

## **Applying for Release of October Subsidy**

Packers seeking their October subsidies under the Office of Temporary Controls ruling releasing the payments withheld because of violation of the 60 per cent quota limit during the October 1 to 14 period, must request release by letter to Arval Erikson, chief of the meat branch, Office of Temporary Controls, Room 5128, Federal Office Bldg. 1, Washington.

October subsidy will be released, however, only if the total slaughter for the October 1 to 14 period did not exceed the applicable quota for the entire October accounting period.

In applying the slaughterer should state: 1) the amount of his slaughter of each species on which subsidy was withheld for the October 1 to 14 period, and 2) the amount of the applicable net quota authorized for each such species for the full October accounting period. The slaughterer further should point out that subsidy has been withheld on such livestock slaughter pursuant to the 60 per cent limitation imposed by Control Order 2, and should request that this subsidy be released for payment under provisions of Amendment 10 to Directive 41 of the Office of Temporary Controls.

The Meat Branch would have preferred to have handled all such releases on the basis of records now in its files. The staff has been sharply reduced, however, and since there are over 20,000 quota cases, it is impossible for them to review all such records.

While the OTC believes that it has authorized the Reconstruction Finance Corporation to release October subsidies in most cases where they have had previous requests for such release, the American Meat Institute advises that each slaughterer affected by the 60 per cent quota limitation should address a request for release of this subsidy to the OTC in order to make certain that release is certified to the RFC. In view of the reduction in personnel many cases may be overlooked that will be brought to light only by a new request for release of subsidy.

the support of the Bureau of Animal Industry and of livestock producer groups. It is expected that the Senate will take favorable action on the bill.

The recommendations agreed upon by Mexican and United States officials regarding the financing of a joint campaign against the disease provide that Mexico will also contribute \$9,000,000 toward the program. The question of the disposition of the meat from the diseased animals is being studied and there is a possibility that some of it may be canned for shipment to Europe.

## **WSMPA Protests Plan to Recover Subsidies**

The Western States Meat Packers Association this week formally protested the government's intention to recover the subsidies paid on inventories which meat packers had on hand following the removal of price controls on meat, October 14, 1946.

In a letter to the Office of War Mobilization and Reconversion, E. F. Forbes, president of WSMPA, pointed out that the subsidy was actually paid to the producer by the packer at the time of the purchase of the livestock. While the packer received the subsidy direct from the government, he was in effect merely acting as an agent of the government in paying the subsidy to the producer, and was being reimbursed for his advance to the producer at the time of purchase.

The letter further stated that the recovery on inventories is "inconsistent and would appear illegal." Under a previous ruling affecting the slaughter on or before June 30, 1946, for which subsidies were collected, the sale of dressed meat or meat products derived from subsidized livestock, at prices not the same as OPA ceiling prices on and after July 1, 1946, was not in violation of OPA or the RFC, and if the program established on September 1 did not specifically change this ruling, then OPA is attempting to interpret its program as of October 14, 1946, differently from its former interpretation as of June 30.

## **SUBSIDY POLICY CHANGE**

A change in the government policy on permanent withholding of subsidy in cases where meat industry firms have been charged with willful violation of OPA regulations was announced recently by Max McCullough of the Office of Temporary Controls in a letter to Senator James E. Murray. In previous correspondence the official had indicated that the OTC would not recommend permanent withholding in cases where violations were found to be below the managerial level.

Commissioner McCullough has now indicated that this position is erroneous and that administrative recommendations as to permanent withholdings will be guided by the courts' determinations as to responsibility in criminal cases.

## **BACK SUBSIDY PAYMENT**

Congressman Dirksen has introduced a bill which would authorize the Reconstruction Finance Corporation to pay the Illinois Packing Co. of Chicago extra compensation subsidy payments of \$48,086.95. This amount is claimed by the company under the Livestock Slaughter Payments Regulation 3.





# LUBRICATING

## Packinghouse Machinery

By A. F. BREWER

Technical and Research Division  
The Texas Company  
New York 17, N. Y.

### ARTICLE 1 OF A SERIES

**A**BOUT the time that the meat industry was getting into its stride as a mechanized industry some wag was quoted as saying that the meat packers utilized every bit of the hog but the squeal. Nobody has ever found a use for this type of squeal. Another type of squeal, however, the squeal in machinery, has some value—it indicates that some part needs lubrication. The hog himself, along with the sheep and the steer, has furnished a most important contribution to lubrication in the form of refined animal fat which, when properly compounded with certain petroleum oils, takes the squeal out of some machinery.

While lubricant components are only a by-product of the meat industry, lubrication itself is one of the most important details in maintenance of meat packing and handling machinery. It has achieved this importance because so much of the machinery must operate exposed to moisture or in refrigerated rooms, requiring lubrication with water-resistant products or those capable of functioning under the prevailing cold conditions which may be well below zero Fahrenheit.

Controlled lubrication is of vital importance. Under the supervision of an experienced lubrication engineer, who is equally as familiar with lubricant characteristics as he is with machinery re-

quirements, controlled lubrication contributes amazingly to low maintenance costs and power economy.

Meat packing refrigeration can be direct or indirect. In the former, the refrigerant is used directly to manufacture ice or cool meat storage compartments by expansion in suitable coils located therein. Indirect refrigeration involves preliminary cooling of air by circulating it over brine coils or through brine sprays in a separate compartment or deck. This cooled air is then passed to the storage compartments or refrigerating rooms. Fans are used where blast tunnels are installed. Fans circulate air through brine sprays and ammonia coils. The cooled air is then distributed via ducts to the refrigeration space.

The heaviest refrigeration load is developed in carcass coolers where the heat of the freshly killed animals must be reduced before the carcasses can be

cut. This is done by overnight chilling; the temperature of hogs, for example, must be reduced from around 90 degs. F. to 32-34 degs. F.

Ammonia is the most widely used refrigerant. The system must be tightly sealed to prevent leakage.

As a preliminary to discussion of refrigeration machinery, it is of interest to review the principles involved. There are two stages:

1. Evaporation and expansion of the refrigerant, whereby heat is absorbed from the surroundings, and,
2. Compression and condensation, whereby the heat is in turn abstracted from the refrigerant and the latter converted to liquid form once again.

In a compression refrigeration set-up the system includes the evaporator, compressor, oil separator, condenser, receiver, and expansion valve.

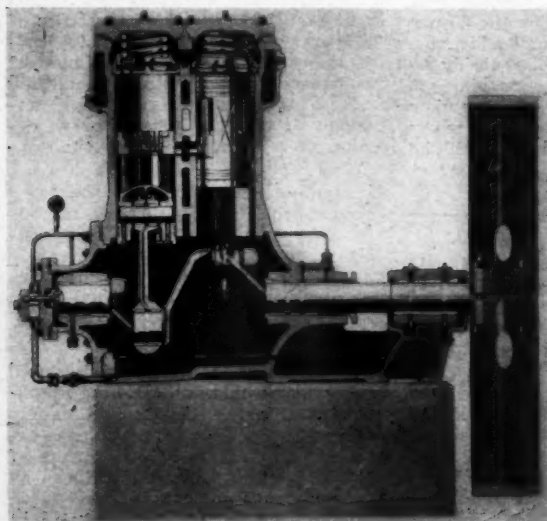
### Types of Compressors

Compressors in meat packing service are mostly of the reciprocating single or double acting type; they may be horizontal or vertical. In the compression process the refrigerant or cooling agent is recovered after each expansion by means of mechanical compression. With certain variations in construction and arrangement of equipment, the compression process is adaptable to any one of the refrigerants in accepted usage today.

In operation, the gaseous refrigerant in a compression system must be sufficiently compressed and cooled to convert it to liquid form. Under compression alone, it will still remain as a gas since pressure raises the temperature above the liquefaction point. Some form of condenser must therefore be used.

Prior to condensation, however, the gas is usually passed through a suitable oil separator or trap in order to free it of any excess lubricant. From the oil separator the hot gas then passes to the condenser, where its temperature is reduced by means of air or cold circulating water to convert it to liquid form. It is then capable of serving as a cooling medium.

Cooling is brought about by reducing the pressure. Some systems pass the refrigerant through an expansion or regulating valve to the evaporating side of the system. Here, by virtue of a con-



### AMMONIA COMPRESSOR

Careful lubrication of compressor machinery is regarded as the most important adjunct to successful operation. Shown here is a longitudinal section through a Vilter vertical twin cylinder ammonia compressor, designed for force feed lubrication. It is fitted with an adjustable force feed cylinder lubricator which takes oil from its own reservoir for cylinder lubrication.



considerable drop in pressure, it evaporates and is able to take up heat. In so doing, it absorbs heat from the surroundings. It is then returned to the compressor to repeat the cycle.

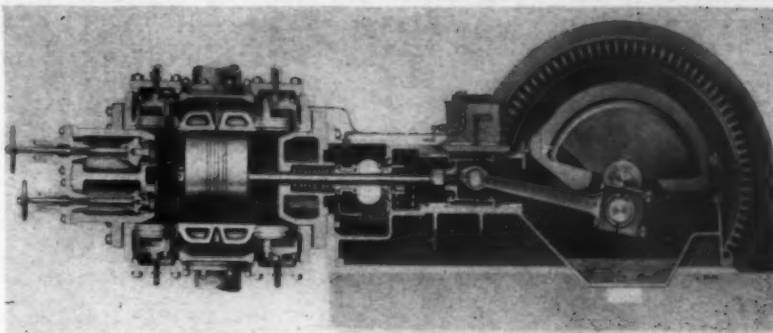
Some packers use the absorption system involving a heat cycle instead of a compression cycle to develop low temperature.

Lubricants for meat packing refrigeration machinery must be selected with due regard for the service involved and the operating conditions that may prevail.

Temperatures in packinghouse refrigeration will vary. Meats in cold storage are held at around 0 to 10 degs. When sharp freezing is to be done on shelf coils, the temperature of the coils is run down to around -20 degs. F. Quick freezing in the meat industry is done at around -35 degs. F. with the tendency today to go even lower.

Lubrication of refrigerating machinery is unique in that the action and effects of the lubricants upon parts not requiring lubrication must be considered along with the lubricating ability. To overlook or disregard the importance of such factors as the method of lubrication, the temperature in the expansion or refrigerating coils, the mechanical condition of the compressor, and the location, type and efficiency of the oil separator may frequently lead to marked increase in maintenance costs and to reduction in capacity as well.

Oil congealed in any part of the cooling system will tend to reduce refrigerating efficiency if it becomes so sluggish under the low temperatures involved as to form an interior lining in the expansion coils; this will affect the heat transfer. Oil in the condenser will affect the head pressure. An oil for re-



#### LUBRICATION OF COMPRESSORS

Refrigeration compressors in packing plants must be in operating condition at all times or the entire routine of the plant will be interrupted. Lubrication of refrigerating machinery is unique because the action and effects of the lubricants upon parts not requiring lubrication must be considered along with the lubricating ability. Above is the sectional view of a Worthington horizontal, double-acting electric-driven refrigeration compressor. Machines of 14 in. stroke or larger are provided with full-pressure lubrication for all running gear, as shown in the photograph below (left). Smaller machines, of 12-in. stroke or smaller, have an automatic flood-oiling system, shown at right, below.

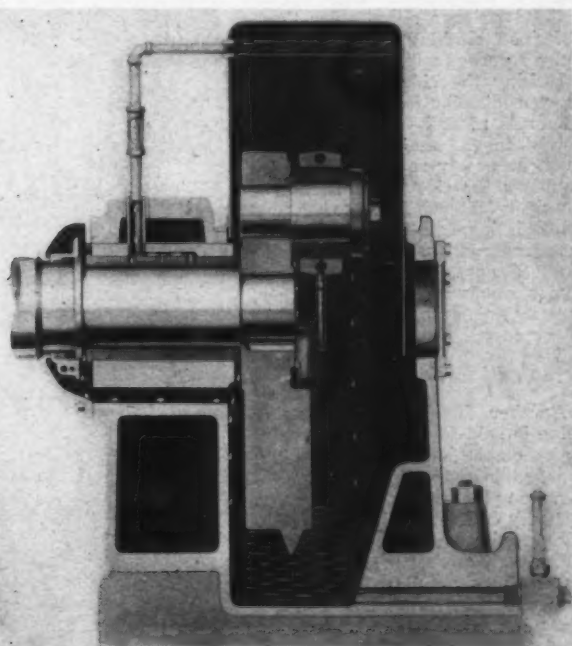
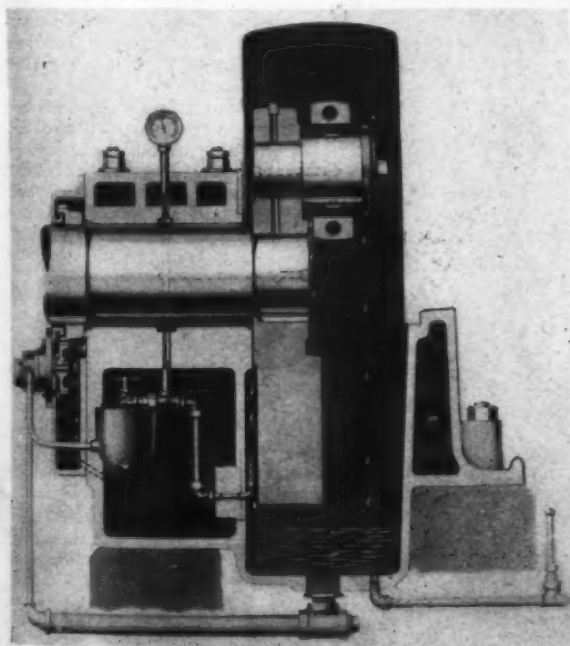
refrigerating machinery lubrication must, therefore, remain fluid at the lowest temperature to which it may be subjected during the operation. These temperatures will be encountered in the expansion or refrigerating side of the system, or, in other words, beyond the expansion valve. There are many oils which, by virtue of their base and degree of refinement, will not be able to withstand lower temperatures without

congealing to a certain extent, depending upon the wax content.

When congealment occurs a film of oil will be deposited on the inner surface of the refrigerating piping to form an insulating layer which will prevent proper abstraction of heat from the compartment or medium which is to be cooled. If this is allowed to continue it is evident that the refrigerating capacity of the system will be reduced and ultimately it will be necessary to clean out these congealed oil deposits.

For ammonia compressor service where the temperature in the refrigerating coil is below 5 degs. F. a straight mineral filtered low pour test oil having a viscosity around 150 seconds Saybolt at 100 degs. F. will be necessary. Above this temperature, however, an oil of somewhat higher viscosity, i.e. 200 to 500 seconds Saybolt, depending upon the recommendation of the compressor builder, will give satisfactory results. A highly refined straight distilled mineral oil should be used to assure that these requirements are met. Such oils will lubricate an ammonia compressor effectively with a minimum

(Continued on page 30.)



# Brining and Other Factors in Effective Beef Clothing

found that this simple method of pin cleaning cuts replacement costs.

One prominent packer believes that if good carcass washing technique is employed the need for brine treating beef clothing is largely eliminated. The superintendent contends that a good washing job, done at a pressure of 250 lbs. with the water temperature at 125 degs. F., will give the desirable white effect to the finish of the carcass. However, he emphasizes that both these conditions of temperature and pressure must be fulfilled or a dull color will result. He states that over-washing must be avoided since too much water dulls the finish. Likewise, in using the high pressure spray, he believes that at no time should the nozzle be held closer than 8 in. from the carcass since the pressure, at a closer range, will break down the tissue and destroy the shading of the finish.

It is generally agreed that brined beef clothing must be warm when it is put on the carcass in order to be effective. The temperature of the brine in which the clothing is soaked should be about 115 degs. F. and the salometer strength of the solution should be 14 degs. If the temperature of the brine, or its strength, are below standard, the clothing will fail to perform its color brightening action. Brine treatment of beef clothing is designed to help the cloth absorb some of the blood and/or

bruise discolorations which may be on the carcass. Warm clothing will do both but its effectiveness is increased by brining.

Cold clothing will not aid in eliminating blood or bruise discolorations but, on the contrary, will exaggerate the condition by cooling the surface of the carcass to fix the area of discoloration.

One advantage claimed for the use of brined clothing is that it is said to adhere more closely to the meat. Water-wet cloths, it is claimed, may draw away from the meat whereas brined clothing will stick.

Some beef men believe there is a direct relationship between the speed of applying the clothing and the final appearance of the carcass finish. They state that if too much time elapses between the dropping of the hide and completion of washing and clothing, the carcass often has a slightly dull color.

## Get Beef into Cooler

The same operating men emphasize that the carcass must be moved into the cooler promptly after it is washed and clothed. If the carcass remains on the killing floor the clothing will dry out and will not be most effective in enhancing product appearance. Much moisture will be lost from the clothing if it remains on the floor and the cloth will then tend to absorb moisture from the carcass. The cloth must be wet to do its job.

New clothing should be washed before use because the new material fails to pick up and hold moisture. Operating men say their experience indicates that proper color cannot be obtained if new clothing is used without washing. The clothing should be saturated with the brine and kept in it prior to application; the clothing should not be dipped and then be allowed to hang on the rail of the platform sufficiently long enough to lose much of its moisture.

## When to Remove?

One beef expert believes that brined clothing can be used most advantageously on grass-fed cattle with yellow finish which can thus be whitened somewhat. He holds that the finish on good carcasses is white enough to satisfy trade demand without the aid of brine.

The length of time the clothing is on the carcass has a marked influence on the finish and the color. If the clothing is pulled off before the carcass has a chance to chill, the smooth pressed appear-

(Continued on page 18.)

**H**OW can beef carcasses be given the best white color? Does brining the clothing help to achieve this result?

Opinions differ as to the value of using clothing soaked in a weak salt brine and, while many beef men favor this procedure, others are inclined to be skeptical about its value or to regard it as only one of several factors in getting good results.

Dissenters point out that brined cloths should be applied only on carcasses with very good finish; they contend that use of brine-soaked clothing on carcasses of medium to light finish may create a poor rather than a good effect since the action of the brine may be too pronounced. The fat may be robbed of any color shade and given a dull white appearance. The latter, however, is more in accord with today's trade requirements than finish bearing a slight color tinge.

Brined clothing must be carefully prepared and applied to avoid streaking the side as a result of uneven distribution of the brine. The salt must be thoroughly dissolved in the tank and the cloth must be evenly saturated with the solution; the clothing must not be hurriedly dipped in the tank and applied immediately. Some beef men contend that, even with the best of care, the beef at times comes out with a deadened and streaky finish when brined clothing is employed.

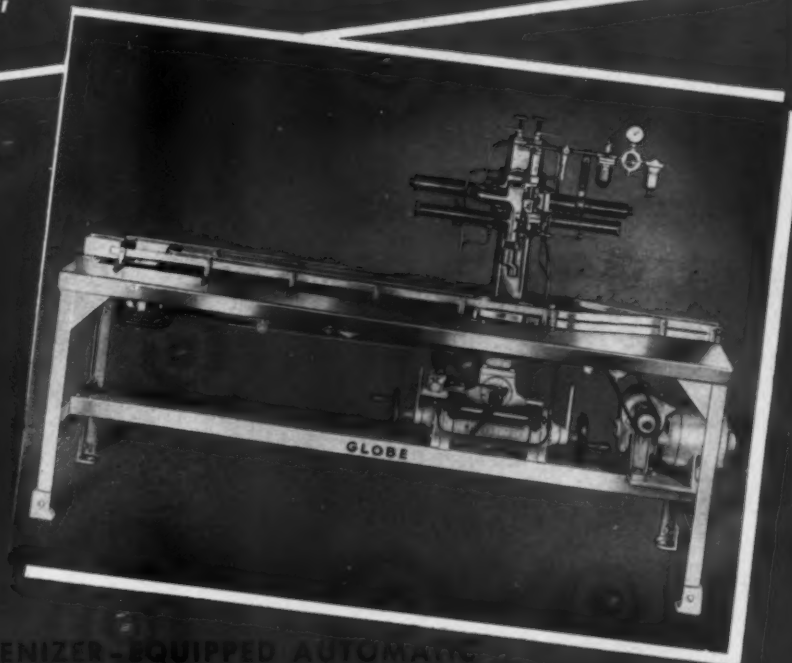
## Brine and Equipment

Another disadvantage of using brine is said to lie in its corrosive action on the beef cloth pins and a shortening of the life of the clothing. One plant, however, reports no difficulty in keeping its beef clothing pins clean and free of corrosion. After each day's run the pins are placed in a small cylinder filled with sawdust which is then rotated. The pins are sifted out and are reused the next day. The plant has



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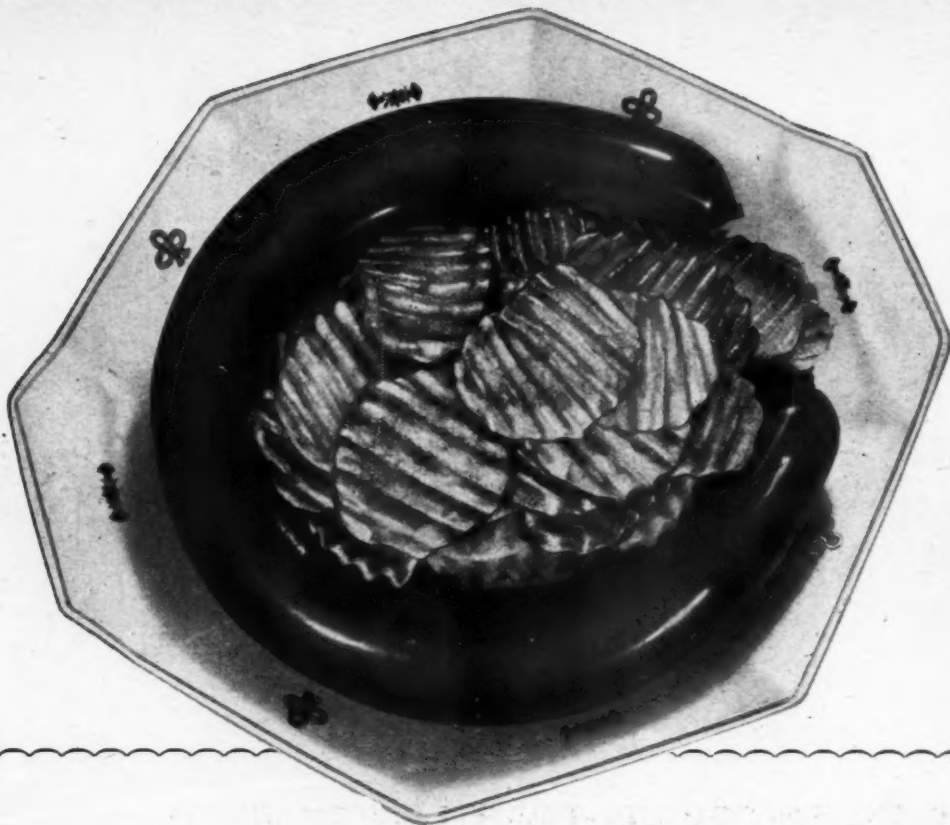
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# Livestock Grow Faster and Better with Animal Feeds

**T**ANKAGE and meat scraps have been used for so many years that few will remember the days before it was common practice to include tankage in hog rations, when very few hogs reached market weight under nine months of age and most were considerably older than that. Except for the few farms that had an ample supply of milk, little or no high protein feed was available. Pigs developed more slowly and of necessity were carried for a longer time before they were ready for market. They could not be grown successfully under winter or dry lot conditions. The mortality rate was high and a large percentage of those that survived were weak, with malformed bones, and were subject to leg, skin and respiratory troubles.

A great change in animal feeding was brought about in 1900 when Professor Plumb, then at the Indiana Experiment Station, carried on the first experiment with the feeding of a meat residue from packing plants to pigs. The results of this early feeding experiment with tankage looked so promising that more feeding trials were conducted, and soon farmers all over the Corn Belt were clamoring for tankage to feed with their corn. They had found that a tankage supplement saved so much corn and put pigs in market condition so much faster that they could no longer afford to feed pigs by the older methods. By feeding this new protein supplement, farmers soon found that they could get a pig to market size in seven months or less, and the pig's reputation as a "mortgage lifter" was made.

## Meat Scraps for Poultry

The excellent results obtained from feeding tankage to pigs naturally led to tests with other species, and it was soon found that another by-product—meat scraps—was an exceptionally good protein concentrate to use in poultry feeds. The inclusion of meat scraps in chick growing mash made the birds grow faster than they ever had on grains alone; in laying mash the inclusion of meat scraps allowed greater

egg production, and the hatchability of the eggs was improved, particularly during the late winter and early spring months when the hens could not run on pasture and forage for themselves.

The methods of feeding and the feed ingredients that gave good results

## FINDING NEW VALUES IN ANIMAL FEEDS

Research on packinghouse by-product animal feeds is being conducted in the research laboratory of the American Meat Institute at the University of Chicago. Meat scraps, tankage and other materials are being studied from raw materials through the processing procedure and to actual consumption of the finished products in animals and poultry. This work is revealing facts of great value to the industry and to livestock producers.

over the years still give good results, but expanded hog and poultry production for several years now has increased the demand for protein concentrates. At the same time, newer knowledge of nutrition has led to the use of other materials in hog and poultry rations that still further hasten growth, or give more pounds gain for every pound of feed consumed during the growing period.

The faster a farmer can get his hogs or chickens to market, the more economical—and profitable—are his operations. Over the years producers have gradually come to expect greater and greater efficiency from feeds. More has been learned about mineral needs of farm animals, and about the vitamin requirements, so that today it is the exception to find a feeder that does not consider the mineral and vitamin needs of his animals when mixing his feeds or buying them from a feed manufacturer.

Each new discovery in nutrition has led to greater gains or decreased cost of gains in poultry and hog production,

and each time advances are made work is immediately started to increase further the efficiency of feeds for the future.

Meat scraps and tankage are being studied at the American Meat Institute's laboratories to see what further advances can be made to increase their usefulness. For many years now, meat scraps and tankage have been used to supply protein to the ration. Now we find that, in addition to their contribution from a protein standpoint, they supply important amounts of other factors that were wholly unknown up until comparatively recently.

It has only lately been shown that corn has a pellagragenic effect when fed in relatively large amounts, which can be overcome by niacin. *Meat scraps and tankage both have been found to contain large amounts of niacin which can counteract the pellagragenic effect of corn;* and, since corn makes up the bulk of hog rations, it is particularly fortunate that tankage in the ration can prevent trouble from that source.

The AMI research laboratory has also found important quantities of two other vitamins—riboflavin and pantothenic acid—in meat scraps and tankage. The pantothenic acid is of lesser importance because the cereal portion of a poultry or hog ration will contribute adequate amounts in most cases, but the riboflavin of meat scraps is an important contribution to the ration.

## Animal Protein Factor

Even more recently, another factor has been found present in meat scraps and tankage which is required by poultry and probably also required by swine. The so-called "animal protein factor" found in meat scraps, tankage, fish meal, and a few other animal source proteins is one of the more important constituents of these materials. Its presence in a chick starter ration allows a more optimum rate of growth, and in a breeder ration a higher percentage hatchability.

It is quite probable, although as yet unproved, that this or a similar factor is also involved in the livability of new born pigs. The "animal protein factor" is being intensively studied in the Institute's laboratories from the standpoint of occurrence, stability, and nutritional significance.

The amino acid composition of the proteins in meat scraps and tankage is also coming in for study in the laboratory. Since these by-product feeds find their greatest usefulness when used as supplements to the cereal grains, it is important to know what amounts of amino acids are supplied by each so that the most efficient balance may be maintained.

It has been known for a long time that the proteins found in corn are deficient in several amino acids, and that the proteins of meat scraps or tankage have a supplementary effect when they are fed with corn, but it has been only recently that methods of analysis have been developed which allow a reasonably accurate determination of these in-

dividual constituents of the protein.

Armed with the analysis of the proteins, it is much easier to provide a better amino acid balance in a chick or hog ration. The amino acid analysis of these products benefits the producer of meat scraps and tankage in that it allows a knowledge of the composition of the raw material and the finished product, and from that a calculation can be made of any possible losses in the processing procedure. If losses of important amino acids are found, there is then the possibility of altering the processing procedure, changing the raw materials that go into the finished product, or combining them in the proper manner to obtain the greatest efficiency.

In any case, it is important from the

standpoint of feeding efficiency to know in a general way the amino acid composition of feeds. It helps prevent wastage of feeds and gives an indication of where and to what extent the more expensive components of a ration should be used.

### Bone Meal, Blood, Stick

Any discussion of current research on packinghouse by-product animal feeds would be incomplete without mentioning several other materials that have been used in the past, or have possibilities of future use. Bone meal has long been used as a source of calcium and phosphorus in animal and poultry feeding, and deservedly so, for it contains those two elements in a readily

available form and it is easy to mix into rations. Dried blood and stick liquor come under a slightly different category. Some dried blood is used in calf feeds, and even more is used, along with stick liquor, in the making of tankage. Dried blood and corn contain proteins that are mutually supplementary—that is, the proteins of each contain amino acids that are deficient in the other so that together they supply a better assortment than either alone. Stick liquor contains a large amount of soluble protein, and in addition it contains a factor identical with or similar to the "animal protein factor." The combination of materials in tankage then—meat residues, dried blood and stick—make a protein feed that is ideally suited for feeding along with corn in a swine ration.

### Brine Clothing Beef

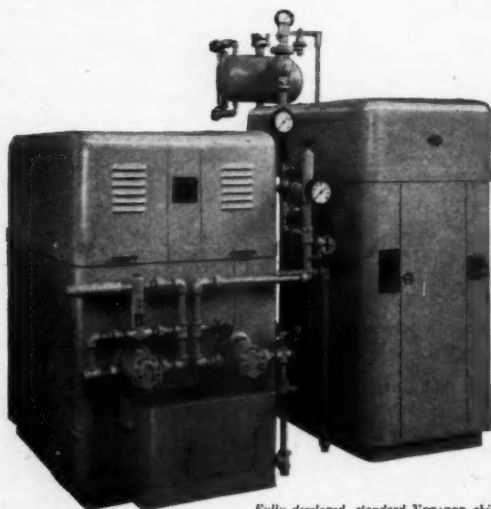
(Continued from page 14.)

ance is lacking. The cloth holds the fat together so that it solidifies in a smooth finish. The length of time clothing remains on the carcass varies from plant to plant. One plant starts to remove the clothing from the carcasses the late evening of the killing day. Another, however, tries to hold the carcasses in clothing for two days. The clothed sides are moved from the hot beef cooler to the sales cooler and clothing is removed there. Generally speaking, clothing is removed just prior to shifting the sides from the hot cooler to the sales cooler on the day following slaughter.

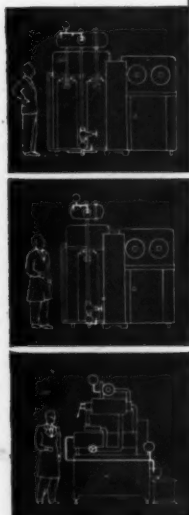
The amount of salt which may be used in the brine is limited by MID regulations. Twenty degs. salometer is the maximum permitted in federally inspected plants. Some plants use 14 degs. brine at 125 degs. F. while others run the brine strength up to 18 degs. A few of the smaller plants operate on a rule-of-thumb basis, using ½ lb. of granulated salt for a 20-gal. hot beef cloth container. This method has the disadvantage that the salt solution may be weaker toward the end of the run when additional clothing is added than at the start of the killing operation. Most plants using the system refill the container with fresh water twice daily and put in a half box of salt each time.

Assuming the cattle are washed properly, clothed and moved into the cooler promptly, there still is a possibility that poor color may result if chill cooler conditions get out of balance through a sudden heavy overload, faulty air distribution, etc.

While the carcass is in the cooler the clothing should be smoothed to remove any air pockets. If the cloth is not smoothed against the carcass, entrapped air will oxidize the outer sheet of the beef and take away some of its color. In one plant a worker smooths out the clothing and sides with a special roller. In addition to removing the air, clothing so treated adheres more closely to the beef and gives a better finish.



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## SWIFT INTERNATIONAL PROFIT UP FOR 1946

Swift International Co., Ltd., this week reported net earnings for the year ended December 31, 1946 of 22,710,498 Argentine pesos, which, at year-end exchange rates, approximates \$5,543,000, equivalent to \$3.69 per share on the 1,500,000 shares then outstanding. This compared with earnings of \$2,947,029, equivalent to \$1.96 a share for the previous year.

Dividends paid in 1946 amounted to \$1.60, compared with \$1.80 in 1945 and \$2.50 in 1944. In his letter to stockholders, President Joseph O. Hanson remarked that, as reported last year, 1945 earnings had been unfavorably affected by drought conditions which had prevailed generally throughout the Southern Hemisphere and also by strike and labor conditions.

"While the year 1946 has seen many adjustments in world trade, correcting in part the dislocations created by the war, the international shortage of meats and meat products has resulted in much of the company's business continuing to be handled by contracts, the most important of which is the bulk contract arrangement with the British Ministry of Food," President Hanson told stockholders. The arrangement was extended for four years to September 30, 1950, in all of the countries in which Swift International operates, with increases in prices provided for the first two years and opportunity for discussion of prices applicable to the last two years, he said.

Current assets reported at the close of the fiscal year totaled 240,753,930 pesos, which is approximately \$58,743,960, compared with \$51,027,830 the previous year. Sales for the year increased and amounted to 632,561,000 pesos, compared with 534,705,000 pesos during 1945. Slaughter of cattle and sheep was higher in 1946, but fewer hogs were killed during the year.

Mr. Hanson reported that commodities other than meat continued to find a ready market and that world prices on these items had an upward trend during the year. Production of such products as refined vegetable oils, shortening, butter, eggs, milk-fed poultry, cheese, dried milk, casein, soap, and canned fruits and vegetables was greatly increased and further diversification is planned, he revealed.

The company continued to expand and consolidate its operations during the year, acquiring the Wellington Meat Export Co., Ltd., in Wellington, New Zealand, and the packing plant it had under lease near Sao Paulo, Brazil. It now operates seven plants in Argentina, five in Brazil, one in Uruguay, six in Australia and two in New Zealand.

The Weekly review of the livestock market has news and figures of interest to you.

## Public Relations Program of AMI Discussed in New Book

The public relations program of the American Meat Institute is discussed in a chapter of "Public Relations in Action" by Philip Lesly, a compilation of case studies in successful public relations activity, published on March 14 by the Ziff-Davis Publishing Co., 350 Fifth ave., New York city. Objectives of the AMI program, its methods of executing those objectives and an appraisal of the results achieved are treated by the author.

The first annual public relations awards competition, conducted in 1946 by the American Public Relations Association, provided an opportunity to produce this study. The various public relations programs are analyzed in enough detail to provide an insight into the planning of successful programs and the opportunity to learn new techniques and ideas that may be applicable to other situations. The competition attracted nearly 250 entries. Most of the 54 prize winners are covered in this book.

## METHOD USED IN OFFERING BEEF FOR BRITISH PURCHASE

Meat packers desiring to offer beef to the British government under the recent U. S. authorization to Great Britain to purchase an additional 25,000,000 lbs. of beef against the first quarter purchase allocation (bringing the total allocation for the quarter up to 50,000,000 lbs.) may use one of the following methods: Make the transaction through their agents in England, or make offers through the British Food Mission, 1800 K. st., N.W., Washington, D. C., Attention, P. H. Andrews.

The British government desires offers on Good and Commercial grades of steers, heifers and cows, U. S. graded, frozen, shipside, New York city. It is believed that the British also may be in the market for some frozen Canners and Cutters and might consider taking some boned product.

## BY-PRODUCT PRICE BOOKLET

Publication of its booklet on "High and Low Records of Fats, Oils and By-Products" has been resumed by the Davidson Commission Co., Chicago brokers, after a lapse of four years. The new booklet covers the 1936-46 period and includes high and low monthly prices on P.S. lard, corn, soybean and coconut oil, prime oleo stearine, edible tallow, prime tallow, No. 1 tallow, No. 2 tallow, choice white grease, yellow grease, brown grease, white and yellow grease stearine, feeding tankage, ground blood and cracklings. Copies of the booklet will be furnished those who request them of the Davidson Commission Co., Utilities bldg., 327 So. LaSalle st., Chicago, Ill.



# Wanna take a ride?

Risk your neck, mister, in modern traffic with this one-cylinder gas buggy? Hot stuff back in '08! Hand crank, gas lights, tool kit on the running board 'n everything. Strangely enough, a few food processors are trying to compete in a modern market by clinging to out-of-date seasoning methods. Take bologna, for example. Flavor tickles palates one day and tricks them the next because ordinary ground spices often vary in strength. And if it looks like "Irish bologna" after a short stay in meat counters...well, maybe the next batch'll be better. Maybe --but why take chances? There's a better, surer, easier, safer, cleaner, more efficient way to season your bologna--the B.F.M. WAY. B.F.M. Bologna Seasoning is pure, clean and wholesome, entirely devoid of impurities. As a result, shelf life and fresh bloom are prolonged.

Moreover, B.F.M. Bologna Seasoning enriches your bologna with "mouth-melting", delicious flavor...millions of tiny "flavor atoms" dissolve the instant it is used, spreading delectable flavor thoroughly and completely. No specks or grit mar the appearance of your product. It looks good, tastes good, invites customers to ask for it again and again. If you're tied to old-fashioned seasoning methods, this proposition is a natural for you! ORDER A TRIAL DROW OF B.F.M. BOLOGNA SEASONING. USE 25 LBS. IF IT DOESN'T MEASURE UP TO ALL WE SAY ABOUT IT, RETURN THE UNUSED PORTION, COLLECT, AND WE'LL REIMBURSE YOU FOR THE ENTIRE AMOUNT. You can't lose!

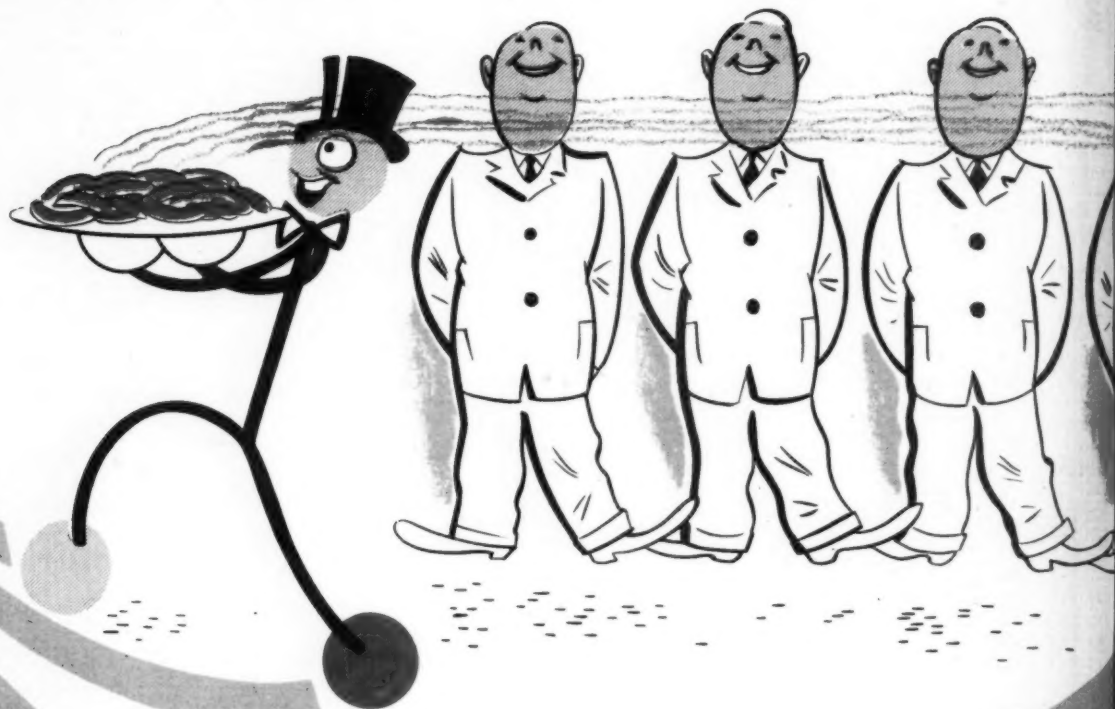


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Are your wieners a "Scentsation?" It's easy to make 'em that way with super-delicious B.F.M. Natural Spice Wiener Seasoning in soluble form. Folks are getting plenty fussy about the food dollars they're spending, and one sure way to get more sausage sales for your brand is to see to it that it has better flavor.

Honestly, we believe there's no finer flavor for wieners or franks than B.F.M. It's "duck soup" to prove it -- get a free, liberal sample -- or better still, order a trial drum. Use 25 pounds -- and if it's not the finest you've ever used -- no sale. Order it now!



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# MERCHANDISING *Ideas and Trends*

## Swift's Bland Lard Is Reintroduced to Public in Vigorous Ad Drive

Swift & Company has launched an extensive advertising and promotional campaign for its bland lard, a tasteless and odorless product which it developed over 20 years of research and experimenting. First tested in 1940 and then introduced in New England, Philadelphia and Chicago in 1943, it was sold during the war only in limited quantities in a few markets.

Backing the reappearance of the product in retail stores in a large area of the United States, the campaign is reaching consumers through page and 1,400-line ads in major newspapers and Sunday supplements in cities north of the Mason-Dixon line and as far west as Nebraska and Minnesota. When output becomes heavier, advertising will be expanded to a national scale.

Ad copy stresses the product's exclusive advantages—that it keeps "12 to 15 months without refrigeration," that it does not smoke at "any frying temperature you'd ever use"; that it is highly digestible and perfectly satisfactory for baking cakes, cookies, pies and other pastries. Copy also points up the fact that bland lard is now available in greater quantity than ever before.

### Many Advantages Claimed

Grocery shelves can be used to merchandise bland lard, G. J. Stewart, vice president of Swift, said in discussing the campaign, since one of its outstanding features is the ability to keep fresh without refrigeration. A one-pound package similar to butter cartons can be used in meat cases while the three-pound containers may be placed on open shelves.

"Freshness is maintained through the use of a vegetable substance known as 'gum guaiac' which was discovered only after years of intensive research," Stewart explained. "Gum guaiac prevents oxidation and the rancidity resulting when lard is exposed to air. Only minute quantities are needed to do the job perfectly."

In addition to its keeping qualities, bland lard is odorless and tasteless, Stewart added. It is pure white and has a higher smoke point than many other shortenings, a great advantage to the housewife. One of the most important features of the product is that it is creamable and easily worked at a wide range of temperatures, he pointed out. It retains all the advantages of natural lard, including linoleic and arachidonic acids which nutritionists have deter-

mined to be important in the diet, he said.

With every package of Swift's Bland lard, either in one-lb. or three-lb. containers, an entry blank for a jingle contest is included. To win a first prize of a trip around the world by Pan American Clipper for two, or \$10,000, purchasers have only to complete this limerick:

Yes! I'd like a special name to call  
This finer shortening by  
Swift's Bland Lard out-performs  
them all

(Fill in line to rhyme with "by.")

Two second prizes of a 1947 deluxe Ford Sedan are also offered as well as 25 prizes of \$100 each and 1000 prizes of \$10 each.

## WILSON DOG FOOD CAMPAIGN

Wilson & Co., Inc., Chicago, has scheduled nationwide advertising announcing the return of Ideal dog food in tin containers. Ads will appear in the *Saturday Evening Post*, *Life* magazine and other national publications and will emphasize human interest appeal to dog owners. Current ads ask consumers to watch for the return of Ideal if it has not reached their community.

## PINCUS USES RADIO

Bernard S. Pincus Co., Philadelphia, Pa., recently scheduled a radio spot announcement campaign to promote its line of "Yankee Maid" sausage and meats.

## ARMOUR VEAL APPEARING IN NEW WRAPPERS

Armour and Company has introduced a new method of wrapping veal carcasses, veal sides, hind quarters and hind saddles to provide additional protection for the fresh veal. The wrapping, which features a special paper, over-wrapped with a stockingette, is said to prevent discoloration of the meat, dried-out edges and loss of bloom, and to eliminate shrinkage and trimming waste in shipping.

Veal in the new wrappers is expected to be in general use at all Armour plants by the close of the month. In addition to providing greater sanitation and freshness, the wrappers are also designed for attractiveness. The exterior design is by Raymond Loewy, who is responsible for the complete "family line" of Armour labels. It is dominated by the Armour logotype, done in maroon, with a tangerine red star in the upper right hand corner which indicates the fresh meat division.



### NEW DOUBLE WRAPPER FOR ARMOUR STAR VEAL

This latest re-packaged product of the Armour line made its bow recently at the opening of a new super market by the Wyatt Food Stores of Dallas, Tex. Earl Wyatt, president of the retail food chain, is shown here before a display of veal with the new wrap and other Armour fresh and cured meat products.



# "SECUR-EDGE" SHROUDS

the proper protection  
for your BEEF CAR-  
CASSES!

Protect your carcasses  
with custom-fit

## "SECUR-EDGE" BEEF SHROUDS

The bleaching and smoothing action of  
"SECUR-EDGE" SHROUDS will up-grade your  
beef . . . pay large dividends . . . guard against the  
costly results of rough handling . . . provide complete  
sanitation by keeping dirt, dust and grime from your  
carcasses as they cool off after kill.

"SECUR-EDGE" BEEF SHROUDS OFFER  
POSITIVE PROTECTION TO YOUR PROFITS!

*For proper protection of your meat products specify*

### "EAGLE BEEF" TEXTILE COVERS!

BARREL COVERS  
BOLOGNA TUBING  
CANVAS PRODUCTS  
CHEESECLOTH  
FRANKFURTER BAGS  
"FRIDGI-NETTE" FOR FROZEN  
POULTRY AND FOODS  
POLISHING CLOTHS  
TIERCE LINERS

BEEF CLOTH IN ROLLS  
BURLAP BAGS  
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STOCKINETTE BAGS  
TRUCK COVERS  
SHROUD PINS  
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# Up and down the MEAT TRAIL

## Personalities and Events of the Week

- The John Hilberg & Sons Co., Cincinnati, O., has obtained OTC approval to proceed with construction of a \$160,000 packing plant.
- More than 600 4-H Club members and a number of other guests recently attended the annual banquet of Wilson & Co., Inc., Oklahoma City, Okla. The occasion marked the twenty-seventh time that the company had been host to the farm club group of that state.
- Belford Harris, 81, retired manager of the Binghamton, N. Y., branch of Armour and Company, died recently at his home in that city. Before his retirement more than 25 years ago he had been Armour manager there for nearly 24 years.
- Meats, Inc., Hillsboro, N. C., has been organized with capital stock of \$100,000 to buy and sell meats, produce and foodstuff of all kinds. Principal investors include E. H. Kennedy, G. C. Kennedy and W. L. Kennedy.
- Striking packinghouse workers in the plants of the Acme Packing & Prov. Co., Frye & Company, City Packing Co., Seattle Packing Co., the James Henry Packing Co. and the Carstens Packing Co., all of the Puget Sound, Wash., area, have notified the strike-

## McMillan of Wilson Retires After 45 Years in Industry

J. T. McMillan, plant superintendent for Wilson & Co. at Cedar Rapids, Ia., and a veteran with 45 years service in the industry, retired on March 29. Mr. McMillan is well known in the meat business as he was formerly president of J. T. McMillan & Co. of St. Paul, Minn., a firm established by his father in 1870. The McMillan plant was one of the pioneer packinghouses of that locality and was one of the first concerns to buy livestock direct from producers and shippers.



J. T. McMILLAN

In 1936 the McMillan business was sold to Wilson & Co. and Mr. McMillan was sent to the Cedar Rapids plant as superintendent in 1937. He will be succeeded by Walter Whitford, who has been a staff superintendent at the Omaha plant for ten years.

bound operators that engineers operating refrigeration facilities at the plants will not be permitted to cross the union

## Cudahy Employees Fight Air Wave Quiz Battle

The Cudahy Packing Co. was well represented on the March 23 "Quiz of Two Cities" radio show, sponsored by the Lambert Pharmacal Co. and broadcast over stations WGN, Chicago, and WOR, New York. The sponsors of the popular program selected the packing firm to supply all contestants for the quiz on that date and the most erudite scholars from the company's New York and Chicago offices went on the air to defend their respective reputations.

The Chicago team of G. R. Harrison, S. J. Marlaire, R. H. Kraul and G. H. Anderson, all of the general office staff, answered all questions correctly and wound up with a lofty 185 points. The New Yorkers, Mrs. Emma Koenig, district office; J. J. O'Neill, manager at Manhattan; J. F. Downey, eastern traffic manager, and C. V. Cooper, division ODC manager, missed three important queries, ending up with only 120 points. Anderson of the Chicago squad managed to slip in a nice plug for Cudahy's Sunlight dairy and poultry products, and Kraul of Chicago and Cooper of New York took the occasion to "pipe a lay for Cudahy's Old Dutch Cleanser."

picket lines. The workers, who have been on strike over wage and other demands since February 11, have also notified the employers that packinghouse operators and feeders in livestock barns are leaving their jobs in sympathy with the strikers.

• A certificate of partnership has been filed for the Peerless Sausage Manufacturing Co., Buffalo, N. Y. Partners are Joseph C. Guarnieri, James J. Guarnieri and Paul J. Fusco.

• The Superior Meat Co., Inc., Tacoma, Wash., has received approval from the Pierce county, Wash., advisory construction committee for erection of a \$39,000 meat processing plant in that city.

• Louis L. Lampo, president of Louis L. Lampo Co., Houston, Tex., recently underwent a serious operation at the St. Joseph Hospital in Houston.

• The Texas and Southwestern Cattle Raisers Association, at its annual convention in Fort Worth, urged the United States and Mexican governments to appropriate funds for a research program on foot-and-mouth disease. The cattlemen made it plain that they consider immediate slaughter the only sure method for eradicating the disease. The group unanimously re-elected all officers to serve for the coming year.

• A one-day walkout of nearly 1,000 employees of Armour and Company's



## PORTLAND PACKER BUYS PRIZE BEEF

The prime beef being admired here was purchased at the recent Pacific International Livestock Exposition, for the benefit of crippled children in the Shriners' Hospital at Portland, Ore. Shriners Gilbert A. Stearns and Ollie A. Welch, of the Portland meat packing firm of Stearns & Welch, bought the prize beef for the hospital's use. Admiring the purchase are, left to right: Luther A. Duckworth, recorder of the Shrine Temple at Portland; Past Potentate Fred L. Peterson, Stearns and Welch.

## Western States Group Names Two Field Representatives

The Western States Meat Packers Association, Inc., has announced the appointment of two additional representatives to aid in providing intensive coverage of the territory it serves and permit closer relations with its membership.

Ben W. Campton has been appointed southern California representative, with headquarters at 3399 E. Vernon



F. L. RITTER



B. W. CAMPTON

ave., Los Angeles. He has been associated with the meat industry in the West for more than 40 years, and for the last ten years has been president and executive secretary of Meat Packers, Inc. He will continue in this position, having assumed his duties with the Western States Association as an additional responsibility.

Fred L. Ritter, executive secretary of the Oregon Meat Council, 808 Corbett bldg., Portland, Ore., will act as northwestern representative, in addition to carrying on his duties with the Council. Ritter has been long associated with the meat industry.

Wallace Gould, formerly with the U. S. Department of Agriculture and the Reconstruction Finance Corporation in charge of the meat subsidy program in Los Angeles, has been appointed administrative assistant to Western States president, E. F. Forbes, with headquarters at San Francisco.

Omaha, Nebr., plant, has been called off pending action from company and union headquarters at Chicago. Union spokesmen said the recent strike resulted over emergency grievances at the plant concerning the number of workers to be employed in the hog killing department. A work stoppage at the Omaha plant of Kingan & Co. continued, with no indication from union sources as to when the men would be ordered back to their jobs.

Plans to enter the Pacific Coast canned dog food market have been announced by the Garlick Pet Food Co., Glendale, Calif. The firm plans to expand production when a new factory is completed sometime this summer.

One man was injured and an undetermined amount of meat ruined when the ammonia main line at the P.

## Know Your Fellow Packers . . .

S. E. DANAHY,  
CHAIRMAN,  
DANAHY  
PACKING CO.,  
BUFFALO,  
NEW YORK



S. Edgar Danahy, chairman of the board of directors, The Danahy Packing Co., Buffalo, N. Y., claims the greatest pleasure in his full and busy life has been to promote good will among his industry associates and, in particular, throughout the organization he directs. His business philosophy, he declares, is simply to respect the other fellow's abilities at all times.

All of which goes a long way toward explaining his popularity with a wide circle of industry friends and acquaintances and the confidence in his ability and know-how evidenced by the members of the American Meat Institute when they elected him to serve as a director of the association.

During his half century of service to the company he now heads, Mr. Danahy, who holds a doctor of law degree from Georgetown university, has always diversified his interests to include the widest possible range of meat packing operations, thoroughly grounding himself in the fundamentals of his chosen career. He has been successively secretary,

vice president, president and chairman of the board of the Danahy organization.

He began his long association with the company in the pork department, working at various tasks and becoming familiar with all of the department's operations. From there he moved gradually through every department of the plant, gaining experience in livestock buying, manufacturing, killing and cutting, packing and shipping of meat products. He spent considerable time mastering the fine points of merchandising and selling and began developing executive ability by organizing trade territories. In short, Danahy, like so many other top meat packing officials, learned his trade from the ground floor up, canvassing it in every direction.

In addition to his duties as chairman of the company's board and his service to the American Meat Institute, Danahy finds time to serve actively as a director of the Buffalo Chamber of Commerce, the Buffalo Club and the nearby Cherry Hill Country Club, and to participate in many other community and civic functions.

His hobbies run mainly to sports, both as a participant and a spectator. He has been president since 1929 of the Buffalo Hockey Club. He has been an active golfer and bowler for many years and is said to handle a sailboat with the best of the amateur mariners.

Whenever any of the above activities fail to keep him busy enough, he can fill in the gap by visiting his three children and entertaining his eleven grandchildren.

D. Camp & Sons packing plant, Cortland, N. Y., broke and flooded freezer rooms with the gas fumes. George Wilson, a plant official, stated that there could be no accurate estimate of the damage until after a thorough check by federal inspectors had been made.

• The Shen-Valley Meat Packers, Inc., northern Virginia cooperative group, held its annual meeting recently at Timberville, Va. D. W. Rodgers, general manager of the Detroit Packing Co., was the principal speaker.

• The Seminole Corned Beef Co. has been incorporated at Miami, Fla., by Max R. Silver, Milton R. Wasman and M. M. Iola. Capital was listed at 50 shares no par value stock.

• Charles S. Rauh, president of the American Stock Yards Association, eastern division, at a recent division meeting in Cincinnati, O., stated that increased world production of livestock is the best hope for a reduction in current prices. The meeting was a prelude to the association's annual meeting to

be held at San Antonio, Tex., April 3. Other division officers elected at the meeting were: Robert R. Fay, vice president, and Ernest L. German, secretary. Rauh was re-elected president.

• A recent fire at the Chesterfield Packing Co. plant, Chesterfield county, Va., caused damages estimated by owner C. W. Blake at more than \$40,000. He stated that the plant was a total loss.

• The Denver Livestock Exchange has announced that it will close all day Saturdays from April 5 to September 1, inclusive.

• The semiannual meeting of the board of directors of the National Association of Hotel and Restaurant Meat Purveyors will be held at the William Penn hotel, Pittsburgh, Pa., April 21 and 22, it has been announced by Harry L. Rudnick, secretary-treasurer of the group.

• Sausage, smoked meats and other pork products will be processed by the new Orange Frozen Foods firm of



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**MILPRINT**

**PORK  
SAUSAGE  
BAGS**

Again Milprint meets the shortages with an improved product that is more economical, easier to stuff and more readily available than ordinary casings.

Milprint pork sausage bags are engineered from a special grease-proof, wet-strength paper and designed to simplify your stuffing operations! The bags are unpacked, stuffed, simply tucked for closure, and repacked, all on the same table!

Beautifully printed in up to 3 colors, Milprint's pork sausage bags are ready for prompt delivery! Write for samples and full information today!

*sales offices in all principal cities.*

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"M-BEST" STOCKINETTES  
"WHITE" SHROUD CLOTHS

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COTTON PRODUCTS CO.

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## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

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"The Man You Know"

**H. J. MAYER & SONS CO., INC.**

6815 S. Ashland Ave., Chicago 36, Ill.

In Canada: H. J. Mayer & Sons Co., Limited, Windsor, Ontario

## Ed Wynne Retires From Chicago Board of Trade

J. Edward Wynne, oldest active broker on the Chicago Board of Trade, will terminate his membership and retire from active business on March 31. Wynne, who will be 89 in August, was made a member of the board in 1887. He has been a member in good standing and a popular figure on the trading floor for 60 years with his activities centered on the provision "pit." He will continue to reside at his home near the Chicago Lake front, where he can keep in contact with his yachting friends. The picture was taken in the offices of THE NATIONAL PROVISIONER.



J. E. WYNNE

Orange, Tex., which will begin construction of a new plant there in the near future. The plant will be managed by A. P. Fuller.

● The Plaza Beef & Provision Co., Inc., has been incorporated at Bridgeport, Conn., by Larry Stone, Lillian Stone, Louis Weiseman and Lilly Weiseman.

● J. C. Cash, president of the Kansas City (Mo.) Stock Yards Co., was a speaker at the recent meeting of the Independent Livestock Marketing Association of Ohio.

● Bill N. Taylor, Beaumont, Tex., city manager, announced recently that the contract for handling offal from the city abattoir would expire April 1, but that a two month extension would be granted to the South Texas Rendering Co., Victoria, until a city-owned rendering plant could be placed in operation.

● Plans have been completed for an addition to the Hall Packing Co., Yakima, Wash., to cost an approximate \$30,000. The one-story reinforced concrete structure will include a killing floor.

● The Dearborn Packing Co., Manhattan, Kans., has announced plans for construction of a modern locker storage plant in that city, expected to be ready for use in about 90 days.

● Robert A. Habermann has obtained OTC approval for construction of a \$19,000 slaughterhouse and sausage processing plant at Lake Mills, Wis.

● The Victory Packing Co., Los Angeles, Calif., has shipped more than 5,500,000 lbs. of canned horse meat for UNRRA use in Europe and Asia during the last ten months, an official of the firm stated recently. The company operates canning plants in Los Angeles and Modesto, Calif., and Ogden, Utah, supplying both pickled horse meat and canned horse meat and gravy for human consumption in stricken countries.

# Basco-TEX

Genuine

## PLASTIC APRONS!

OUTSTANDING NEW PRODUCT  
Costs only **1 cent**  
About **1 a day**

20 MILL PLASTIC

*Amazing  
Strength*

**10 Times Stronger  
Than Cloth.  
Won't Tear!**

**Positive Protection  
Against  
WATER - OIL  
ACIDS - ALKALIES**



Basco-TEX Genuine Plastic Coated Aprons are the outstanding advance in protective clothing in years. They do not need laundering but are merely wiped off with a damp cloth. They save their small cost over and over again. They are light in weight and provide the utmost in wearing comfort.

### PRICES—SIZES—COLORS

#### WHITE—4 Mill Plastic

27 x 36.....\$6.62 per doz.  
30 x 36.....7.63 per doz.  
36 x 40.....7.96 per doz.  
36 x 44.....8.85 per doz.  
Full Length Sleeves  
\$6.00 per dozen pair

#### BLACK or WHITE— 8 Mill Plastic

27 x 36.....\$ 9.00 per doz.  
30 x 36.....9.75 per doz.  
36 x 40.....11.15 per doz.  
36 x 44.....13.65 per doz.  
Full Length Sleeves  
\$10.65 per dozen pair  
Leggings, Hip Length  
\$13.10 per dozen pair

#### MAROON—Heavy Double - Coated Neoprene

27 x 36.....\$12.90 per doz.  
30 x 36.....14.00 per doz.  
36 x 40.....18.33 per doz.  
36 x 44.....20.50 per doz.  
Full Length Sleeves  
\$12.90 per dozen pair  
Leggings, Hip Length  
\$23.50 per dozen pair

ALL PRICES F.O.B. CHICAGO Minimum order 1 dozen

ORDER BY PHONE OR MAIL

#### BLACK—12 Mill Plastic

27 x 36.....\$10.25 per doz.  
30 x 36.....11.15 per doz.  
36 x 40.....14.25 per doz.  
36 x 44.....15.80 per doz.

#### BLACK—Heavy Double - Coated Neoprene

27 x 36.....\$12.90 per doz.  
30 x 36.....14.00 per doz.  
36 x 40.....18.33 per doz.  
36 x 44.....20.50 per doz.  
Full Length Sleeves  
\$12.90 per dozen pair  
Leggings, Hip Length  
\$23.50 per dozen pair

#### BLACK or WHITE— Extra Heavy 20 Mill Plastic

27 x 36.....\$14.20 per doz.  
30 x 36.....15.50 per doz.  
36 x 40.....20.15 per doz.  
36 x 44.....22.60 per doz.  
Full Length Sleeves  
\$14.25 per dozen pair  
Leggings, Hip Length  
\$25.75 per dozen pair

CONSULT US FOR shower curtains, partitions, covers, bags and other items of plastic coated and standard textiles.

Free Sample Swatch on Request

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## No. 55 . . . . . GENERAL PURPOSE TRUCK



**DESCRIPTION:** Body fabricated of #12 ga. steel, all welded, corners rounded for sanitation, double thick truck edge, exclusive double reinforced corners, hot dip galvanized after fabrication. Removable pipe handles and sturdy steel leg set. Patented handle brace.

### DIMENSIONS:

Overall length.....80½"  
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Overall width, 55F.....40"  
Overall width, 55W.....39½"  
Overall height.....39½"  
Inside length, top.....61"  
Inside width, top.....32"  
Inside Depth.....20"

### NUMBER DESIGNATIONS:

55WR—36" Wood wheels, roller bearing, rubber tires  
55WB—36" Wood wheels, roller bearing, steel tires  
55W —36" Wood wheels, plain bearing, steel tires  
55FR —20" Steel, roller bearing rubber tires  
55F —20" Steel, plain bearing  
55M —36" Steel, plain bearing



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Immediately available in all styles: angle hole, straight hole and tapered hole... one sided or reversible... equipped with patented spring lock bushing.

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all with changeable blades.

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Send for full particulars!

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## **Meat Plant Lubrication**

(Continued from page 13.)

of vaporization, under the usual operation conditions which prevail in meat packing service. The lower the viscosity, the lower the pour test will be for oils of the same degree of refinement.

Splash and pressure lubrication are used in industrial refrigerating compressors. The latter is suited for the lubrication of both vertical and horizontal machines. The former, however, is more adaptable to the small size vertical compressor. The lubricating system must be considered when deciding upon the oil viscosity; a pressure lubrication system can often handle a higher viscosity oil than a splash system.

Where larger types of vertical or horizontal refrigerating machines are involved, pressure lubrication is used with marked success. Pressure lubrication assures of accurate control of the amount of oil delivered to cylinder walls and compressor bearings.

### **Force Feed Lubricators**

External lubricators of this type are extensively used to serve the compressor cylinders. Excellent economy will be attained by regulating such lubricators as recommended by the compressor builders, so that just enough oil is delivered to maintain the requisite lubricating films.

Many of such machines are designed for individual lubrication of the internal and external parts. In other words, a mechanical lubricator with two or more outlets is used for cylinder and stuffing box service, and an independent gravity or mechanical pressure circulating system for all external bearings.

Mechanical force feed lubricators are especially adapted to cylinder and rod lubrication via the oil lantern, or oil recess within the piston rod stuffing box. By properly constructing a stuffing box with a lead to come from the lubricator, it is possible to operate the piston rod continually through a ring of oil. In this way, effective rod lubrication, as well as sealing against pressure, can be easily maintained.

Wherever an excess of oil may find its way to the evaporating or cooling side of a refrigerating system, certain detriments will be involved. It is interesting to note how an oil separator functions to prevent this.

A separator is designed to remove any particles of oil from the refrigerant while it is in vapor form, after it has left the compressor. The larger the oil particles, the more effective will be the separator. It should, therefore, be located at a sufficient distance away from the compressor to permit of adequate precipitation of the oil within the refrigerant gas.

The capacity of any separator should be ample so that the velocity of the gas passing through will not be too high, for it can become overloaded if an excessive amount of oil is fed to the compressor.

Suitable stuffing box seals and properly lubricated piston rods are very important with ammonia compressors. Ammonia exerts a corrosive action upon brass, copper and bronze. Stuffing boxes for such service are, therefore, usually built of cast iron or steel, using metallic, fabric material, asbestos, or rubber packing.

### **ESSKAY HONORED BY AD CLUB**

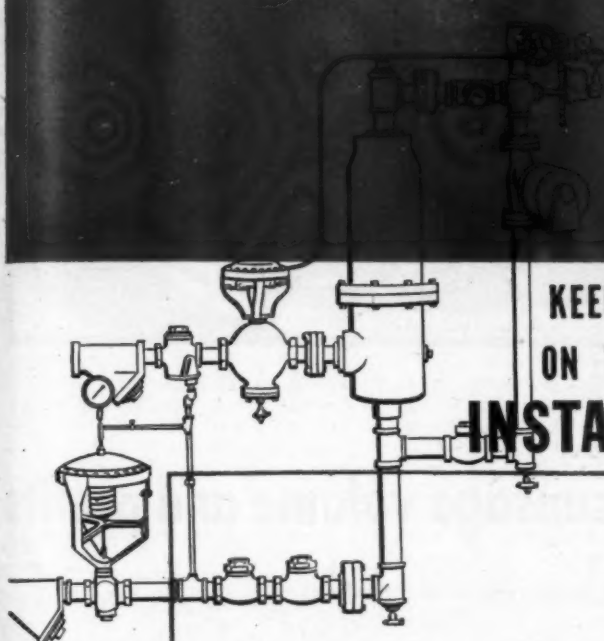
In the third of a series of tributes to Baltimore, Md., industries, the Wm. Schluderberg-T. J. Kurdle Co. was recently saluted by the Advertising Club of Baltimore as the "largest and most outstanding meat packer on the Atlantic Seaboard." The weekly luncheon meeting of the club was designated as "Esskay Day" and more than 200 civic and business leaders attended. Esskay representatives present included William F. Schluderberg, president; Joseph Kurdle, vice president; Theodore E. Schluderberg, secretary, and Albert B. Kurdle, treasurer. Principal speaker was Wells E. Hunt, livestock division manager of Esskay. W. K. Friert, Esskay public relations director, was chairman of the meeting.



**NEW PLANT OF MEAT PACKERS EQUIP. CO.**

A view of the new plant of the Meat Packers Equip. Co., Oakland, Calif., manufacturer of meat packing equipment and west coast distributor for other leading manufacturers. According to R. A. Hawley, owner, the recently completed building, which employs the latest in architectural design and is modern throughout, is another step in the company's expansion.

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KEEP THE NEEDLE  
ON THE NOSE WITH **Pick**  
INSTANTANEOUS HEATERS

Controlled delivery of any specified volume of hot water at exact desired temperature is possible instantly with the Pick steam injection heaters, because of the "Pressurizer Piston".



For complete information write for folder WH-10.



Made by **PICK MANUFACTURING CO.**  
WEST BEND, WISCONSIN, U. S. A.

In the meat packing industry you can not afford fluctuating temperatures. They cut down efficiency, eat up profits and may cause you to violate federal law.

PICK INSTANTANEOUS HEATERS take the guess work out of water heating. They guarantee you water flow at full rated capacity with temperature control accurate to within one-half degree! Direct injection of steam into water assures you highest efficiency; automatic thermostatic control makes PICK the most dependable water heater on the market.

PICK HEATERS are available in seven sizes, — with capacities ranging from 10 to 200 gallons per minute. Custom-selected to your specific needs they can operate on 40 to 100 pounds of steam pressure.

Pre-engineered and factory assembled, the PICK HEATER comes to you a complete packaged unit ready for immediate installation.



## delicious loaf products can give a real boost to sausage volume and profits

If your sausage volume needs a lift, it is probable that the answer to your need lies in loaf specialties with increased taste appeal.

Low cost ingredients can be blended into smooth textured, handsome loaf products with the proper Fearn binder or emulsifier. Flavor can be developed and rounded to a richness you never thought possible with a Fearn flavor builder. Sales and profits increase.

Your sausage makers have the ability to produce outstanding results and yields, by simply adding Fearn Ingredients to regular formulas. Nothing done now is changed, your proven methods remain the same. But you do get the superior results you need to bring profits in today's market. Ask for details.

**fearn's**  
*flavor builders are business builders*





# NEW EQUIPMENT *and Supplies*

## NEW HOG DEHAIRER

A new hog dehairer with several unique features has just been announced by the Le Fiell Mfg. Co. of Los Angeles, Cal. Both height and floor space requirements have been reduced in working out a compact machine. The manufacturer reports that great rigidity and strength is obtained through use of strong structural members and castings of superior design; all overhead framework has been eliminated and topheaviness with it. The framework is electrically welded wherever possible. Throw-in and throw-out cradle arms are made of  $\frac{1}{2}$  in. and  $2\frac{1}{2}$  in. steel.

Due to the application of a new principle to dehairers—that of hydraulic cylinders for operating throw-in and throw-out cradles—the unit is claimed to be speedy and efficient. No loss of time occurs in the operation of the hydraulic cylinders and the design minimizes the number of moving parts, eliminates the clutch mechanism and all chains and gears. It is thus possible to use a smaller motor and to reduce original cost and operating expense of the unit. Omission of chains and gears is said to minimize maintenance. The only speed reducing on the machine is accomplished by V-belts and an enclosed reducer with the gears running in oil.

The manufacturer states that noises formerly associated with dehairers are



MECHANISM AT ONE END

eliminated. The throw-out cradle falls at normal speed until within 1 in. of the grate casting where the stroke is cushioned so that the cradle eases down on the casting noiselessly.

A new beater star design is said to permit adequate flexing of the beater paddles but to give them more support, thus lengthening their life.

The operator has only one small lever to use requiring no more effort than a push button. He pushes it one way to "throw-in" and it returns to neutral automatically. By pushing the same lever in the opposite direction the dehairer hog is deposited on the gambling table. The operation is so timed as to permit maximum killing speed and still make it impossible to get a hog under the throw-out cradle on the grate casting. It is possible to stop either cradle at any point without completing the cycle.

A streamlined cover encases all me-

### SIDE VIEW SHOWING CRADLE

Because of elimination of overhead framework, concentration of machinery and general construction, the unit is compact and fits into small floor space.

chanical portions of the machine and all moving parts not directly involved in dehairing. The cover is completely drip-proof, eliminating the need for caution in washing, and provides guarding which enables the packer to put the machine in operation immediately with the assurance that all safety requirements are satisfied.

The Le Fiell company reports that only the best raw materials are employed in the machine. Castings are produced in the firm's foundry. Extra heavy Dodge, self-aligning roller bearing pillow blocks are employed for the beater shaft. Stainless steel shafts are used in the hydraulic cylinders and galvanized angle iron supports for the grate castings. Hydraulic system hoses are tested for 8,000 lbs. pressure and equipped with safety relief valves.

The machine is shipped assembled, ready for operation. A complete line of replacement parts is in stock to take care of accidental breakages.

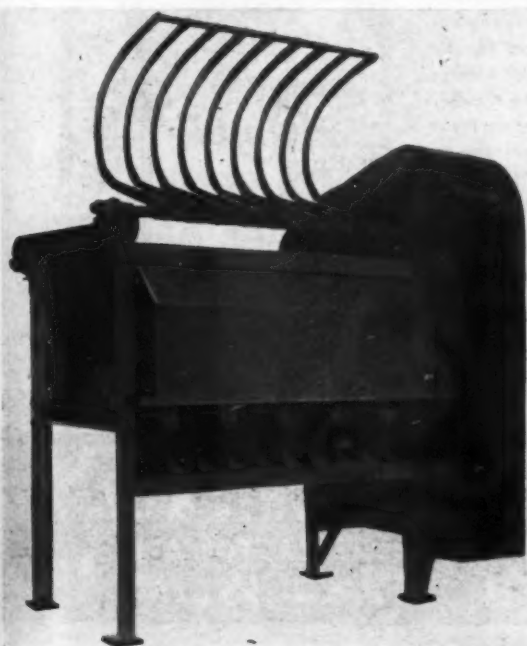
## NICKEL SCOUR CLOTH

Nickltx, a new all-nickel scour cloth recently developed by Metal Textile Corp., Orange, N. J., is claimed by the maker to solve tough industrial cleansing and scouring jobs. Made of solid high nickel alloy wire, said to be rustless, corrosion resistant and free from copper or iron content, the cleaner is claimed to wear longer and be more versatile than any other industrial sponge on the market.

The cleaner is knitted into the cylindrical form of a sleeve and is made in an endless chain without loose ends. Nickltx can be unrolled to clean tubing and intricate shapes or it can be rolled up into a ball to clean corners and other hard-to-reach spots. The open mesh construction permits the free passage of water or other solvents for rinsing and cleansing purposes.

## NEW STEEL STRAPPING

Quantity production of a new type of steel strapping that forms easily around all objects, yet is outstanding in tensile strength, is announced by A. J. Gerrard & Co. The new strapping has been developed through cooperative research by A. J. Gerrard strapping specialists and metallurgists of the steel industry. The strap conforms to all industrial standards as to tensile strength, elongation, etc. It is said to withstand sudden, violent shocks without snapping. Gun-metal blue in color, the new strapping is readily available in all standard sizes.



## AUSTRALIAN LIVESTOCK NUMBERS SHOW DECLINE

Australian livestock numbers, according to U. S. Department of Agriculture reports, showed a decline in the population of cattle, hogs, sheep, and horses as of March 31, 1946. Dairy cattle for that period decreased by 208,000 head and beef cattle declined by 51,000 head. During this same period, hog numbers decreased from 1,600,000 head in March 1945 to 1,400,000 head in March 1946, a decline of a little more than 12 per cent. Total number of cattle and hogs at the end of March 1946 are somewhat larger than the 1936-40 average.

Sheep numbers showed the largest drop from 105,000,000 head in March 1945 to 96,000,000 head in March 1946, a decrease of almost 9 per cent. This is the lowest number of sheep recorded in Australia since 1924. Severe drought conditions experienced in Australia during 1944 and 1945 drastically reduced sheep numbers and, undoubtedly several years will be required fully to recover from the drought losses already incurred, and those anticipated.

## MATS FOR HAM PROMOTION

The American Meat Institute is offering participants in its meat educational program a mat for use in newspaper Easter advertising picturing a ham and promoting its use for "happy Easter eatin'."

## New Trade Literature

**Packhouse Equipment Catalog (NL 375).**—The 120-page catalog describes features of meat plant equipment and machinery items manufactured by more than 50 companies. The illustrated book includes details of engineering, construction, specifications and prices.—E. G. James Co.

**Industrial Rubber Gloves (NL 368).**—A recently issued folder lists illustrated suggestions for getting maximum service from acid and industrial rubber gloves.—The B. F. Goodrich Co.

**Solexol Refining Process (NL 369).**—An illustrated, ten-page brochure presenting the complete technical story of the solexol process for the refining of vegetable, animal and marine oils describes the use of the process with tallow, soybean oil and fatty acids, together with information on possible uses of the fractionated products.—The M. W. Kellogg Co.

**Industrial Caster Manual (NL 371).**—A 44-page color brochure providing general information, technical data and illustrations on industrial casters has been released. Detailed specifications and cut-away photographs explain construction and engineering features. The booklet also contains diagrams and text, regarding methods for the mounting of casters plus a section devoted to other materials handling equipment.—Rapids-Standard Co., Inc.

**Grinder Plates and Knives (NL 374).**—A 15-page one color catalog contains descriptive copy, photographs and diagrammatic drawings of standard and special plates, regular, removable blade and spider arm knives. Construction features are described, together with specification and price charts.—The Specialty Manufacturers Sales Co.

**Electric Chain Hoists (NL 373).**—A complete line of roller-chain electric hoists of ¼', ½' and 1-ton capacity is described in a folder containing information on the construction, special features and industrial applications, photographs and charts of dimensions, capacities, speeds, prices, etc.—The Whiting Corporation.

**Nukemite (NL 378).**—A 12-page illustrated brochure containing complete information on the technical aspects, applications and uses of the substance Nukemite replaces the original edition and is said by the publisher to be more detailed and valuable to industrial users.—Nukem Products Corp.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (3-29-47).

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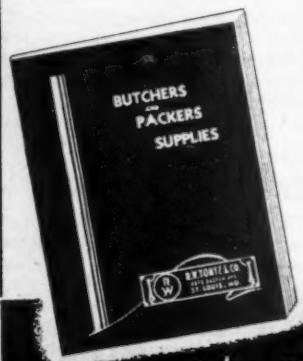
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## Production of Meat in Philippines Shows Gain

The shortage of livestock in the Philippines is not as acute as originally estimated after liberation, according to the U. S. Department of Agriculture. It now appears that early surveys on livestock losses were based on the decrease in the battle areas, and that sufficient consideration was not given to herds that were not greatly reduced in noncombat areas. Nevertheless, cattle and carabao herds will require a number of years to reach prewar levels, while hog numbers are fast approaching the prewar level. During the last few years, herds have been more healthy.

Slaughter of cattle and carabao continues at a high rate because of the demand for fresh beef. It is estimated that the Filipinos consumed about 200,000,000 lbs. of all kinds of meat annually before the war. This figure does not include various amounts of pork, beef, and poultry killed by farmers.

Requirements for all kinds of imported meat during 1947 are estimated at from 30,000,000 to 40,000,000 lbs. The meat supply in 1947, however, is expected to be much better than in 1946, because of a greater volume of imports. At the present time, negotiations are under way with the Australian government for the importation of live cattle from the Darwin area. Isolation pens near Manila, now being repaired, will be in condition to receive the cattle,

which are expected to arrive in fairly large quantities by April. Some progress has been made in rebuilding cold storage facilities in Manila, and sufficient cold storage space is believed to be available for any frozen meat which might be secured abroad in 1947.

## 1946 LARD EXPORTS

Lard exports, including neutral lard, from the United States during 1946 totaled about 430,682,000 lbs. Although smaller than in 1945, and only about three-fourths of the annual exports during the war, these exports were nearly two and one-half times the 1935-39 average. Heaviest shipments were to European countries, particularly France, the United Kingdom, and Belgium. Total shipments to Europe in 1946 amounted to 290,768,000 lbs. against a 1935-39 average of 105,652,000 lbs., mostly to the United Kingdom. Through UNRRA, considerable quantities were consigned to Poland, Italy, Czechoslovakia and other countries in Europe which, prior to 1945, had imported very little lard from the United States. Shipments to the Soviet Union were much smaller than in 1945 or during the war. Exports to other North American and to Central American countries maintained the wartime level and were nearly double those of prewar. Cuba and Mexico were the most important nearby importers, with 72,012,000 lbs. and 19,138,000 lbs. respectively.

## FROZEN FOODS STANDARDS MEETINGS ARE PLANNED

A meeting of American frozen food industry groups to be held in April has been called by the American Standards Association to discuss an international frozen foods packaging standardization plan. The meeting is to be followed by another at Geneva, Switzerland, in June under the auspices of the newly organized International Organization for Standardization.

The International agency, representing 27 countries, is a confederation of national standardization bodies. Fifteen of these countries have already announced plans to participate in the discussions. Representing the United States is the American Standards Association, a confederation of 100 trade and technical groups, eight government departments and 2,000 companies.

## LIVESTOCK PRICES UP 45%

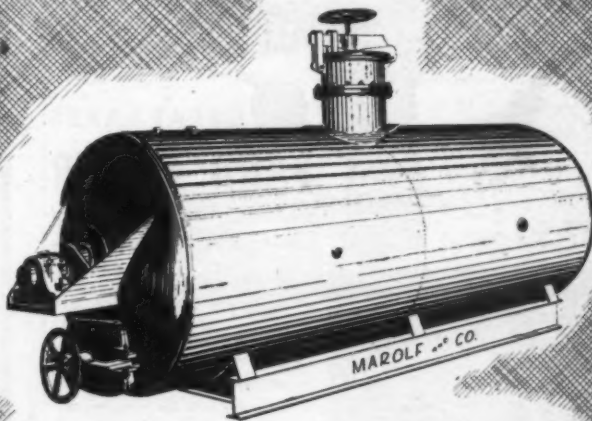
Prices paid to farmers for meat animals will average about 45 per cent above those paid the first quarter of 1946 and receipts from this source will be up 55 per cent over last year, according to current estimates by the USDA Bureau of Agricultural Economics. The BAE also predicted that farm income during the first three months of 1947 will be about \$3,700,000,000, or 45 per cent above 1946.

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## WORLD HOG TOTAL DOWN FROM LAST YEAR'S LEVEL

At the beginning of 1947 world hog numbers, estimated at about 237,000,000 head, were approximately 3,600,000 less than a year earlier. This decrease of 1.5 per cent in 1946 reduced world hog numbers to 17 per cent below the 1931-40 average. In 1946, substantially large decreases in hog numbers occurred primarily in the Soviet Union, United States, and Argentina, and these were only partially offset during the year by increases in France, central European countries, China, Philippines and small increases in several other countries.

The decline in world hog numbers, according to the U. S. Department of Agriculture, is attributed primarily to the continued strong demand for grain for human consumption, a severe drought during the late summer in southeastern Europe and the Soviet Union, shortage of feed supplies and uncertainty of hog prices at breeding time in the United States and Argentina, and unfavorable hog-feed ratios in other countries. In some countries of the world, however, the feed situation improved.

The world food situation in 1947 will determine to a large extent, whether sufficient grains are going to be available for maintenance of present hog numbers and to encourage increased breedings during the year.

In countries where numbers have been largely reduced, owing to war,

drought and economic circumstances, recovery will depend primarily on the ability of these countries to produce or import feed in excess of bread grains or coarse grains required for human consumption.

## COURT REVERSES ICC RULING

The Federal District Court for the northern district of Ohio recently issued a permanent injunction against enforcement of an Interstate Commerce Commission ruling in favor of Swift & Company over the Baltimore & Ohio by which the ICC had ordered the carrier and the Cleveland Union Stock Yards Co. to eliminate violations in regard to a piece of track owned by the yards company but used under contract by the carriers to serve Swift. The court held that the service required by Swift & Company would amount to appropriation of the yards company property and ordered enforcement of the Commission order permanently enjoined.

## HOG SUPPORT PRICES TO END

Secretary of Agriculture Clinton P. Anderson has announced that support prices of agricultural commodities will be terminated on December 31, 1948. Hogs are one of the commodities which at present are supported at "not less than 90 per cent of the parity or comparable prices."

## Swift Revises Employees' Retirement Income Plan

A recent revision in the pension plan of Swift & Company to increase the total retirement income available to employees who qualify both under the company plan and the federal old age and survivorship benefits payable under the Social Security Act has been announced in a letter to employees by John Holmes, president. The change discontinues the deduction of federal old age benefits from the payments made under the company's pension plan to retired Swift employees.

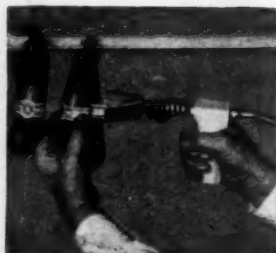
The original 1916 pension plan of the company had provided that deductions be made from the Swift & Company pension for any government pension that might be put into effect. In 1940, in recognition of the fact that employees and the company were taxed equally to provide the federal benefits payable under the Social Security Act, the company pension plan was changed to provide for deductions of only one-half of the amount of the Social Security benefits.

The benefits of the latest change will apply to those company employees already on pension as well as to those who will be retired under the revised plan in the future. Full details of qualifications required for eligibility and the method of calculation of benefits have been made available to employees in booklet form.

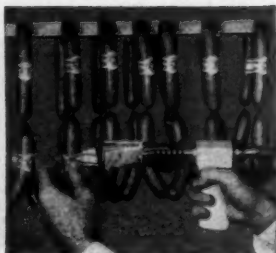


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**VIOBIN**—the defatted wheat germ powder—precooked, stabilized. This wholesome, highly nutritious pure food product is derived from the embryo of the wheat berry . . . a natural source of Vitamin B complex.

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When added to your present sausage, loaf or specialty formula, VioBin enriches the taste and flavor of your product . . . lastingly binds and emulsifies and improves texture . . . enhances the color . . . and reduces shrink. Because of VioBin's high store of essential nutrients, its low fat content and its high quotient of digestibility, it deserves special consideration as a major ingredient in your quality products. Send for generous free working samples today!

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Soy flour can be one of the strongest assets your sausage department ever had.

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Staley can help you to get these results—for Staley makes a special soy flour *especially* processed for the meat industry. It is very easy to use, and has BAI approval for use in sausage, meat loaves and chile.

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Soy Flour can do for you. Why not write us today and ask for your copy of Staley's Soy Flour processing guide for meat packers and sausage manufacturers? Your copy will be gladly mailed on request.

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SOY FLOUR**  
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Protein.....	50.7
Fat.....	6.2
Ash.....	5.6
Fiber.....	2.7
Carbohydrates.....	30.6
(not including fiber)	

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# MARKET SUMMARY

## DETAILED INFORMATION INDEX

Hog Cut-Out.....40	Tallows and Greases...46
Cattle Provisions.....45	Vegetable Oil.....47
Lard.....45	Hides.....48
L. C. L. Prices.....42	Livestock.....50

### Hogs—Pork—Lamb

#### HOGS

Chicago hog market this week: 75c lower. Higher early; sharp sell-off later.

	Thurs.	Week ago
Chicago, top .....	\$27.25	\$28.00
4 day avg.....	26.80	26.95
Kan. City, top.....	26.50	27.00
Omaha, top .....	26.25	27.75
St. Louis, top.....	27.25	27.75
Corn Belt, top.....	26.50	27.25
St. Paul, top.....	26.00	27.50
Indianapolis, top ..	26.75	27.85
Cincinnati, top .....	27.00	27.85
Baltimore, top .....	27.25	27.00
Receipts 20 markets		
4 days .....	263,000	244,000
Slaughter—		
Fed. Insp.* .....	793,000	725,000
Cut-out .....	180-220	240-
results.....	220 lb. 240 lb.	270 lb.
This week.....	.72 —1.56	—2.58
Last week.....	.37 —.94	—1.94

#### PORK

Chicago:			
Reg. hams,			
all wts. ....	48 @49	50 @51	
Loins, 12/16...	44 @45	43 @44	
Bellies, 8/12 ..	46½ @47½	47 @49½	
Picnics,			
all wts.....	28 @35	27½ @35½	
Reg. trim-			
mings .....	25 @26	25½ @26½	
New York:			
Loins, 8/12...	48 @50	48 @50	
Butts, all wts..	42 @46	42 @46	

#### LAMBS

Chicago, top .....	\$23.50	\$23.75
Kan. City, top.....	22.25	22.50
Omaha, top .....	23.00	23.00
St. Louis .....	24.00	24.25
St. Paul .....	23.00	23.50
Slaughter—		
Fed. Insp.* .....	292,000	282,000
Dressed lamb prices:		
Chicago, choice ....	41@43	41@43
New York, choice...	41@45	40@45
*Week ended March 22.		

### Cattle—Beef—Veal

#### CATTLE

Chicago cattle market: Steers steady to 50c lower; heifers steady; cows 50c higher; canners and cutters were steady to 50c lower; bulls 50c to 75c higher; calves steady.

	Thurs.	Week ago
Chicago steer top...	\$27.50	\$29.00
4 day avg.....	24.00	23.50
Chi. bol. bull top...	17.25	17.00
Chi. cut. cow top...	12.50	12.50
Chi. can. cow top...	11.00	11.50
Kan. City, top.....	27.75	27.00
Omaha, top .....	28.25	27.00
St. Louis, top.....	24.00	24.50
St. Paul, top.....	24.25	28.00
Receipts—20 markets		
4 days .....	273,000	273,000
Slaughter—		
Fed. Insp.* .....	288,000	293,000

#### BEEF

Carcass, good, all wts.:			
Chicago .....	36 @37	35 @38	
New York .....	36 @39	36 @39	
Chi. cut., Nor....	22½	21½ @22	
Chi. can., Nor....	22½	21½ @22	
Chi. bol. bulls,			
dressed .....	23½	24	

#### CALVES

Chicago, top .....	\$26.00	\$26.00
Kan. City, top.....	26.00	26.00
Omaha, top .....	22.00	22.00
St. Paul, top.....	27.50	27.00
St. Louis, top.....	27.00	25.50
Slaughter—		
Fed. Insp.* .....	155,000	149,000
Dressed Veal:		
Good, Chicago.....	32@34	33@37
Good, New York....	28@36	26@35
*Week ended March 22		

### Hides—Fats—By-Products

#### HIDES

Chicago packer hides active, at strong prices.

Thurs. Week ago			
Hvy. native cows.	23@23½	22½ @23½	
Nor. Native			
Kipskins .....	40	36	
Outside Small Pkr.			
Native, all weight,			
strs. & cows....	19@21½	18 @21½	

#### TALLOW, GREASES, ETC.

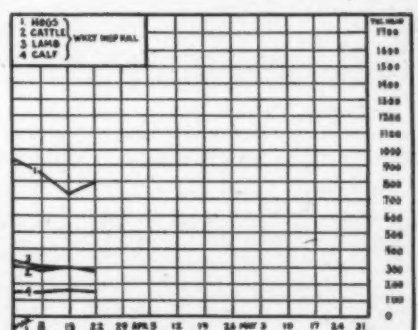
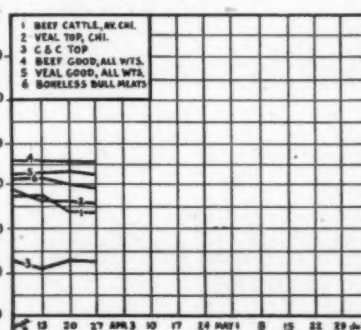
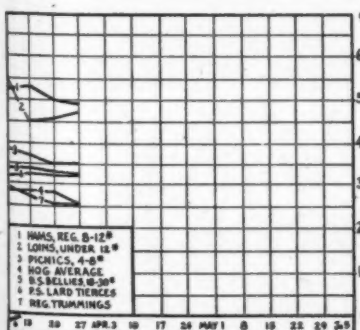
New York tallow market easier.			
Fancy tallow .....	27@27½	27@28	
Chicago tallow market easier.			
Fancy tallow .....	27@27½	27@28	
Chicago grease easier.			
Choice white grease..	27@27½	27@28	
Chicago By-Products:			
Dry rend. tank..	2.00@2.10	1.90@2.00	
10-11% tankage..	9.00@10.00	9.00@9.50	
Blood .....	9.00@10.00	9.00@9.50	
Digester tankage			
60% .....	120.00	120.00	
Cottonseed oil,			
Val. & S. E....	36n	36pd	

#### LARD

Lard—Cash .....	32.75ax	32.75
Loose .....	29.00	31.50ax
Leaf .....	28.25n	28.50n

#### EXTEND WAR POWERS ACT

The Senate this week without a record vote voted to continue the Second War Powers Act for 90 days. A short time later the House took similar action but eliminated meat and meat products from the scope of the act. The bill now goes to a conference between the two houses. However, in view of the fact that the act expires on March 31 prompt action is expected. Members of the conference committee have not yet been appointed. The Second War Powers Act contains the authority for allocation, set asides, etc.



## MEAT PRODUCTION UP 2% FROM A WEEK AGO

Production of meat under federal inspection during the week ended March 22 totaled 287,000,000 lbs., according to Department of Agriculture reports. This 2 per cent increase over the 280,000,000 lbs. produced during the preceding week was 16 per cent above the 248,000,000 lbs. recorded for the corresponding week in 1946. The increase, while relatively small, marks a reversal of trends during recent weeks when production was showing a decline.

Cattle slaughter for the week was estimated at 288,000 head. This was 2 per cent below 293,000 slaughtered a week earlier, but 51 per cent above 191,000 recorded a year ago. Beef production was calculated at 150,000,000 lbs., compared with 152,000,000 lbs. for the preceding week and 104,000,000 lbs. for the same week a year ago.

Calf slaughter was estimated at 155,000 head, a new record high for any

March week—4 per cent above 149,000 processed last week and 32 per cent above 117,000 reported for the same week last year. Output of inspected veal for the three weeks was 14,300,000, 13,900,000 and 9,300,000 lbs., respectively.

Hog slaughter was estimated at 793,000 head which was 9 per cent above 725,000 head slaughtered during the preceding week and 1 per cent above 787,000 reported for the same week in 1946. Estimated pork production was 110,000,000 lbs., compared with 101,000,000 last week and 115,000,000 reported for the comparable week last year. Lard production totaled 29,700,000 lbs., compared with 27,200,000 last week and 21,900,000 produced in the same week last year.

Sheep and lambs slaughtered during the week were estimated at 292,000 head, 4 per cent above 282,000 reported for the preceding week but 31 per cent below 425,000 recorded for the same period last year. Production of inspected

lamb and mutton in the three weeks amounted to 13,100,000, 13,000,000 and 19,300,000 lbs., respectively.

## U. S. MEAT IMPORT-EXPORT

The following table shows exports and imports of meats by the United States during January, 1947, with comparisons, as compiled by the Department of Agriculture:

	Jan., 1947 lbs.	Jan., 1946 lbs.
<b>EXPORTS (domestic)—</b>		
Beef and veal, fresh or frozen	116,671	45,852,639
Beef and veal, pickled or cured	326,389	510,942
<b>Pork—</b>		
Fresh or frozen	578,865	2,040,900
Wiltshire and Cumberland sides	...	...
Hams and shoulders, cured	411,011	501,666
Bacon	445,272	100,829
Other pork, pickled or salted	1,329,797	1,367,149
Mutton and lamb	18,328	2,102,796
Sausage, including canned, and sausage ingredients	559,436	17,200,858
<b>Canned meats—</b>		
Beef	54,067	44,162,309
Pork	1,418,819	13,132,217
Tushonka	...	6,927,324
Other canned meats	1,409,593	105,464,615
<b>Other meats, fresh, frozen, or cured—</b>		
Kidneys, livers and other meats, e.s.s.	202,449	33,803
Lard, including neutral	25,074,122	25,063,461
Tallow, edible	2,419	...
Tallow, inedible	615,430	210,106
Grease and lard stearin	20,597	75,814
<b>IMPORTS—</b>		
Beef, fresh or frozen	136,188	324,924
Veal, fresh or frozen	1,646	296
Beef and veal, pickled or cured	1,186,581	607,877
Pork, fresh or frozen	5,309	3,801
Hams, shoulders and bacon	6,197	30,403
Pork, other pickled or salted	...	17,786
Mutton and lamb	4,044	29
Canned beef	1,588	282
Tallow, edible	...	...
Tallow, inedible	121,426	58,100

\*Includes many items which consist of varying amount of meat.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended March 22, 1947, with comparisons

Week Ended	Beef Number 1,000	Beef Prod. Mil. lb.	Veal Number 1,000	Veal Prod. Mil. lb.	Pork (excl. lard) Number 1,000	Pork Prod. Mil. lb.	Lamb and Mutton Number 1,000	Lamb and Mutton Prod. Mil. lb.	Total Meat Prod. Mil. lb.
March 22, 1947	288	149.5	155	14.3	793	110.2	292	13.1	287.1
March 15, 1947	293	152.4	149	13.9	725	100.8	282	13.0	280.1
March 23, 1946	191	103.7	117	9.3	787	115.2	425	19.3	247.5

### AVERAGE WEIGHTS—LBS.

Week Ended	Cattle Live	Cattle Dressed	Calves Live	Calves Dressed	Hogs Live	Hogs Dressed	Sheep & Lambs Live	Sheep & Lambs Dressed	Per 100 Lbs.	Total Mil. Lbs.
March 22, 1947	952	519	163	92	253	159	100	45	14.8	29.7
March 15, 1947	956	520	167	93	253	159	101	48	14.8	27.2
March 23, 1946	990	543	141	79	249	146	99	45	11.2	21.9

## TEST RESULTS THIS WEEK SHOW INCREASED CUTTING LOSSES FOR ALL BUTCHER STOCK

(Chicago costs and credits, first three days of week)

Live hog costs rose considerably this week while product prices dropped moderately, resulting in greatly increased minus cutting margins on all weights of hogs. Light animals remained in the strongest position with a cutting loss of 72c compared with a minus 37c last week. Medium weights cut out with a \$1.56 loss, while heavy

stock slipped to a minus \$2.58 from the \$1.94 registered a week earlier.

This test is computed for illustrative purposes only. Each packer should work out his own test, using actual costs, credits, yields and realizations.

	—150-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
	Value					Value					Value				
	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield
Regular hams	13.7	20.0	49.2	\$ 6.74	\$ 9.84	13.5	19.4	49.2	\$ 6.64	\$ 9.54	12.7	18.1	51.0	\$ 6.48	\$ 9.23
Skinned hams	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...
Picnics	5.5	8.1	35.0	1.92	2.84	5.3	7.7	35.0	1.85	2.70	5.3	7.4	33.0	1.75	2.44
Boston butts	4.2	6.0	40.7	1.71	2.44	4.0	5.8	39.8	1.60	2.31	4.0	5.7	38.5	1.54	2.19
Loins (blade in)	9.9	14.5	47.2	4.67	6.84	9.6	13.8	45.2	4.34	6.24	9.5	13.4	40.1	3.81	5.27
Belilles, S. P.	10.9	15.8	47.1	5.13	7.44	9.3	13.4	44.2	4.12	5.92	8.8	12.9	38.3	3.46	5.11
Belilles, D. S.	...	...	...	...	...	2.1	3.0	32.5	.69	.97	3.5	5.0	32.5	2.76	3.90
Fat backs	...	...	...	...	...	3.1	4.5	24.0	.74	1.08	4.5	6.4	24.0	1.08	1.54
Plates and jowls	2.8	4.2	23.8	.67	1.00	3.0	4.2	23.8	.72	1.00	3.4	4.8	23.8	.81	1.14
Raw leaf	2.2	3.2	28.1	.62	.90	2.1	3.1	28.1	.59	.87	2.2	3.1	28.1	.63	.87
P. S. lard, rend. wt.	12.6	18.4	31.5	3.96	5.80	11.0	15.8	31.5	3.46	4.98	10.2	14.5	31.5	3.21	4.57
Spareribs	1.6	2.3	38.3	.61	.88	1.6	2.3	38.3	.59	.87	1.6	2.2	38.3	.57	.81
Regular trimmings	3.1	4.6	25.4	.79	1.17	2.9	4.2	25.4	.74	1.07	2.8	4.1	25.4	.71	1.04
Feet, tails, neckbones	2.0	2.9	14.6	.29	.42	2.0	2.8	14.6	.29	.41	2.0	2.8	14.6	.29	.41
Offal and miscellaneous	...	...	...	1.10	1.61	...	...	...	1.10	1.59	...	...	...	1.10	1.58
TOTAL YIELD AND VALUE	68.5	100.0	...	\$28.21	\$41.18	69.5	100.0	...	\$27.38	\$39.40	70.5	100.0	...	\$26.00	\$36.88
Cost of hogs	...	...	...	Per cwt. alive	...	...	...	...	Per cwt. alive	...	...	...	...	Per cwt. alive	...
Condemnation loss	...	...	...	.14	...	...	...	...	.14	...	...	...	...	.14	...
Handling and overhead	...	...	...	.92	...	...	...	...	.78	...	...	...	...	.73	...
TOTAL COST PER CWT.	...	...	...	\$28.06	\$42.23	...	...	...	\$28.94	\$41.64	...	...	...	\$28.58	\$40.53
TOTAL VALUE	...	...	...	28.21	41.18	...	...	...	27.38	39.40	...	...	...	26.00	36.88
—Cutting margin	...	...	...	\$ .72	\$ 1.05	...	...	...	\$ 1.56	\$ 2.24	...	...	...	\$ 2.58	\$ 3.65
—Margin last week	...	...	...	.37	.54	...	...	...	.94	1.35	...	...	...	1.94	2.75

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PORT

Exports  
United  
in com-  
Depart-

an., 1946  
lbs.

5,852,630

510,842

2,040,900

501,566

100,826

1,367,149

2,182,798

7,209,856

4,162,300

3,132,217

6,927,324

5,464,615

33,803

25,063,461

210,106

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298

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\$36.88

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yield

\$40.53

36.88

\$ 3.65

2.75

29, 1947

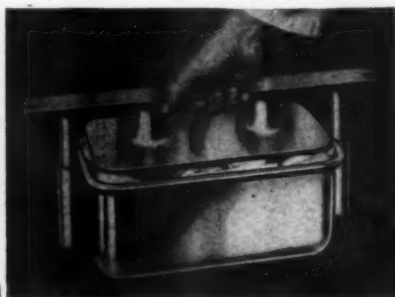
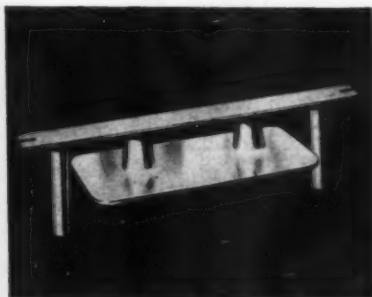
# 4 WAYS TO PROFITS



## ● LEAD TO HOY

These four features make THE HOY STAINLESS STEEL MOLD first choice with packers:

- 1. **EASY CLEANING** . . . The only mold that can be cleaned without taking apart—reduces cleaning costs by more than 50%.
- 2. **NO REPRESSING** . . . Repressing never necessary due to long springs and because the cover can follow 2¼" into the mold.
- 3. **NO TILTED COVERS** . . . Rods through end brackets make it impossible for cover to tilt in any direction.
- 4. **NO BROKEN COVER PARTS** . . . One piece stainless steel cover—no cracks or crevices—nuts—bolts—ratchets.



# HOY

The General Superintendent of a large packer, after using HOY STAINLESS STEEL HAM MOLDS, said: "Every ham made in your mold can be picked out in the cooler, due to the fine appearance and square ends. They do not fall apart." Order this superior mold today and see for yourself.

## EQUIPMENT CO.

MILWAUKEE 10  
WISCONSIN



# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### CARCASS BEEF

Choice native steers—	
All weights	39 1/2
Good native steers—	
All weights	36@38
Commercial native steers—	
All weights	33
Cow, commercial	27@28
Cow, canner and cutter	20@22
Hindquarters, choice	48
Forequarters, choice	35
Cow, hindquarter, comm.	28@30
Cow, forequarter, comm.	22@26

### BEEF CUTS

Steer loin, choice	65
Steer loin, good	56@57
Steer loin, commercial	47
Steer round, choice	43@44
Steer round, good	42@43 1/2
Steer rib, choice	62
Steer rib, good	43@45
Steer rib, commercial	40
Steer rib, utility	28
Steer sirloin, choice	80@85
Steer sirloin, commercial	41@43
Steer chuck, choice	33@35
Steer chuck, good	33@34
Steer chuck, commercial	32@33
Steer brisket, choice	37
Steer brisket, good	37
Steer back, choice	30
Steer back, good	20
Fore shanks	18
Hind shanks	18
Beef tenderloins	1.20
Steer plates	17

### VEAL—HIDE ON

Choice carcass	41
Good carcass	39
Commercial carcass	31
Utility	24

## BEEF PRODUCTS

Brains	10	@12
Hearts	16	@18
Tongues, select, 3 lbs. & up, fresh or froz.	29	@31
Tongues, house run, fresh or froz.	24	@27
Tripe, cooked	8	@10
Kidneys	20	@22
Livers, selected	41	@45
Cheek meat	18	@19
Lips	9	@10
Lungs	7	@8
Melts	7	@8

## FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	54@56
Reg. pork loins, und. 12 lb.	48@50
Picnics	36
Skinned chldrs., bone in	36@38
Spareribs, under 3 lbs.	40@41
Boston butts, 3/8 lbs.	42@45
Boneless butts, c.t.	55@60
Neck bones	12
Pigs' feet, front	11@12
Kidneys	15@18
Livers	28@30
Brains	13@14
Ears	11@13
Snouts, lean in	15@15

## SAUSAGE MATERIALS

Reg. pork trim (50% fat)	28	@29
Sp. lean pork trim, 85%	38	@39
Ex. lean pork trim, 95%	42	@44
Pork cheek meat	30	@31
Boneless bull meat	32	@33
Boneless chucks		
Shank meat	25	@25 1/2
Beef trimmings	22	@22 1/2
Dressed canners	22	@22 1/2
Dressed cutter cowa	22	@22 1/2
Dressed bologna bulls	22	@22 1/2
Pork tongues	21	@22

## CALF

Choice, 225 to 300 lbs.	37
Good, 225 lbs. down	31
Commercial	24

## LAMBS

Choice lambs	42@45
Good lambs	40@41
Commercial lambs	38@39
Utility	33@34

## MUTTON

Good and choice	20@21
Commercial	19
Cull	17

## WHOLESALE SMOKED MEATS

Fancy regular hams,	
14/18 lbs., parchment paper	57@58
Fancy skinned hams,	
14/18 lbs., parchment paper	56@60
Fancy trim, bricket off, hams,	30
8 lb. down, wrap	50@61
Square cut seedless bacon,	
8 lb. down, wrap	61@62
No. 1 beef sets, smoked	
Insides, C Grade	
Outsides, C Grade	
Knuckles, C Grade	

## FANCY MEATS

Tongues, corned	45
Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.05
Beef kidneys	30
Lamb's ribs	33@40
Beef livers	55
Ox tails under 1/2 lb.	16
Over 1/2 lb.	30

## DRY SAUSAGE

Cervelat, ch. hog bungs	74	@76
Thuringer	40	@42
Farmet	57	@58
Holsteiner	56	@58
B. C. salami, ch.	70	
B. C. salami, new condition	42	@44
Genoa style salami, ch.	80	@84
Pepperoni	66	
Mortadella, new condition	39	
Cappicola (cooked)	84	
Italian style hams	87	

## DOMESTIC SAUSAGE

Pork sausage, hog casings	45 1/2
Pork sausage, bulk	40 1/2
Frankfurters, sheep casings	41 1/2
Frankfurters, hog casings	41 1/2
Bologna	34 1/2
Bologna, artificial casings	34 1/2
Smoked liver, hog bungs	42 1/2 @ 43 1/2
Head cheese	28 1/2
New Eng. lunch, specialty	54 @ 56
Mixed luncheon spec., ch.	35 1/2 @ 38
Blood sausage	40
Souse	27 1/2 @ 28 1/2
Polish sausage	46 @ 47

## SPICES

(Basis Chgo., orig. bbls., bags, bales)	
	Whole Ground
Allspice, prime	27 30
Resifted	28 32
Chili powder	50 50
Cloves, Zanzibar	20 1/2 24
Ginger, Jam., unbl.	22 25
Cochin	21 24
Mace, fcy. Banda	.. ..
East Indies	1.90
West Indies	1.90
Mustard, flour, fcy	35 35
No. 1	26 26
West India Nutmeg	1.15
Paprika, Spanish	60 60
Pepper, Cayenne	50 50
Red, No. 1	50 50
Pepper, Packers	68 68
Pepper, black	60@65
Pepper, white	60@75

## SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

### Beef casings:

Domestic rounds, 1% to 1 1/2 in., 180 pack	40	@50
Domestic rounds, over 1 1/2 in., 140 pack		00
Export rounds, wide, over 1 1/2 in.	80	@85
Export rounds, medium, 1% to 1 1/2 in.	45	@60
Export rounds, narrow, 1% in. under	1.00	@1.00
No. 1 weasands, 22 in. up. 9	9	@12
No. 1 weasands, 24 in. up. 10	10	@12
No. 2 weasands	6	@8
Middle sewing, 1 1/4 in.	1.20	@1.20
Middle, select, wide, 2@2 1/2 in.	1.30	@1.45
Middle, select, extra, 2 1/2 @ 2 3/4 in.	1.45	@1.75
Middle, select, 2 1/2 in. & up.	1.90	@2.10
Beef bungs, export No. 1.	25	
Beef bungs, domestic	17	
Dried or salted bladders, per piece:		
12-15 in. wide, flat	11	@18
10-12 in. wide, flat	8	@9
8-10 in. wide, flat	5	@6 1/2

### Pork casings:

Extra narrow, 29 mm. & dn.	3.00	@3.75
Narrow mediums, 29@32 mm.	3.60	@3.75
Medium, 32@35 mm.	3.20	
Spe. medium, 35@38 mm.	3.00	@3.00
Wide, 38@43 mm.	2.90	@2.90
Extra wide, 43 mm. & up.	2.80	@2.80
Export bungs, 34 in. cut	33	@37
Large prime bungs,		
34 in. cut	28	@32
Medium prime bungs,		
34 in. cut	21	@22
Small prime bungs	13	@15
Middles, per set	30	@35

## CURING MATERIALS

Nitrite of soda (Chgo. w/hse)	Owl.
in 425-lb. bbls., del.	\$ 8.75
Saltpeter, s. ton, f.o.b. N. Y.:	
DBL. refined gran.	9.50
Small crystals	12.50
Medium crystals	13.50
Pure rfd., gran. nitrate of soda	4.50
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car of 30,000 lbs., only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.30
Sugar	
Raw, 96 basis, f.o.b. New Orleans	5.30
Standard gran., f.o.b. refiners (2%)	6.10
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.15
Dextrose, in car lots, per cwt., (cotton)	4.50
in paper bags	4.75

## SEEDS AND HERBS

	Ground	Whole for Sam.
Caraway seed	33	38
Cominos seed	41	46
Mustard sd., fcy. yel.	30	..
American	28	..
Marjoram, Chilean	18	21
Oregano	22	26

## ACTUAL DEMONSTRATION

OF THE

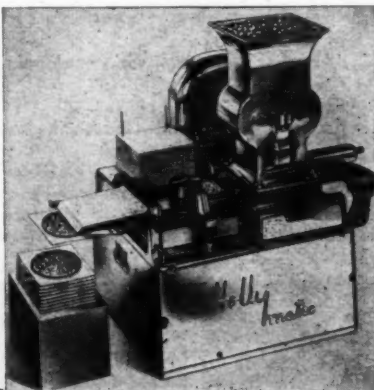
## "HOLLYMATIC"

AT OUR

## NIMPA CONV.

DISPLAY BOOTHS

60 AND 61



THE "HOLLYMATIC" IS PRESENTED BY "EBS CO" AND DESIGNED TO SAVE TIME, SAVE LABOR, SAVE MONEY

You will want to see this amazing Electric Hamburger Patty Maker... you'll want to own it!

## ENTERPRISE INCORPORATED

612-614 ELM STREET • DALLAS 2, TEXAS

Manufacturers, Importers, Distributors  
MEAT PACKERS AND SAUSAGE MFRS. EQUIPMENT AND SUPPLIES



## PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE  
GREASEPROOF PARCHMENT  
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.  
RHINELANDER, WISCONSIN  
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

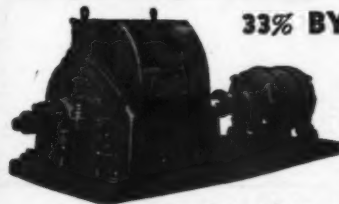
# ✓ Check these values of **NONFAT** **DRY MILK SOLIDS** in your *Meat Loaves*

- ✓ Improves color
- ✓ Improves texture
- ✓ Improves flavor
- ✓ Binds the meat
- ✓ Prevents crumbling
- ✓ Improves slicing
- ✓ Increases food value

Use up to 12 percent nonfat dry milk solids in your meat loaves and get results that mean increased sales and greater satisfaction for both you and your customers.

**AMERICAN DRY MILK INSTITUTE, Inc., 221 N. La Salle St., Chicago**

## COOKING TIME REDUCED 33% BY GRINDING



IN THE  
**M & M HOG**  
CUTS RENDERING  
COSTS

Reduces fat, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

**MITTS & MERRILL**  
Builders of Machinery Since 1854  
1001-51 S. WATER ST., SAGINAW, MICH.



## STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

*Inquiries Invited*

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4

## LOU MENGES ORGANIZATION INCORPORATED

basking ridge, new jersey

architects  
engineers  
consultants

for the meat  
packing  
industry

one hour from new york . . . . .

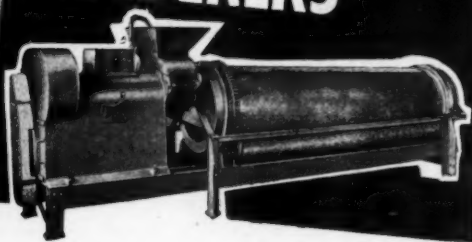
## ✓ Better Check Your SALT!

	YES	NO	DON'T KNOW
Are you using the right grade?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are you using the right grain?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are you using the right amount?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

● If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your individual requirements. No obligation. Just write the Director, Technical Service Dept. IY-8.

**DIAMOND CRYSTAL SALT** DIVISION GENERAL FOODS CORPORATION  
ST. CLAIR, MICHIGAN

# RENDERERS



Eliminate all foreign, detrimental substances.

Facilitate disintegration in the cooker.

Hash and wash off with BOSS equipment.

Shown here is the BOSS Combination Hasher and Washer No. 727. Our Improved Jumbo Hasher with 30" x 10' washer cylinder. Cylinders of other sizes are also available.



Write For  
Literature



Equipment for the Meat and Rendering Industries Since 1886

**THE CINCINNATI BUTCHERS' SUPPLY COMPANY**  
CINCINNATI 46, OHIO



**Mc CORMICK**

*Fine Spices*

**Mc CORMICK & COMPANY, INC.**  
BULK SPICE DIVISION  
487 WASHINGTON ST. - NEW YORK, 13, N.Y.  
TELEPHONE: WORTH 4-5910

## MARKET PRICES *New York*

### DRESSED BEEF CARCASSES

City Dressed	
	Mar. 25, 1947
Choice, native, heavy.....	44 1/2 @ 48 1/2
Choice, native, light.....	41 1/2 @ 45
Good.....	38 @ 43 1/2
Commercial.....	35 1/2 @ 38
Can. & cutter.....	22 @ 23 1/2
Utility.....	23 1/2 @ 25
Comm.....	26 @ 27
Bol. bull.....	26 @ 28 1/2

### BEEF CUTS

City	
No. 1 ribs.....	60 @ 65
No. 2 ribs.....	52 @ 55
No. 1 loins.....	70 @ 75
No. 2 loins.....	60 @ 65
No. 1 hinds and ribs.....	53 @ 56
No. 2 hinds and ribs.....	47 @ 49
No. 1 rounds.....	46 @ 49
No. 2 rounds.....	45 @ 48
No. 1 chucks.....	36 @ 38
No. 2 chucks.....	33 @ 36
No. 3 chucks.....	33 @ 36
No. 1 briskets.....	34 @ 37
No. 2 briskets.....	34 @ 37
No. 1 hanks.....	19 @ 21
No. 2 hanks.....	19 @ 21
Rolls, reg. 4 @ 6 lbs. av.....	18 @ 21
Rolls, reg. 6 @ 8 lbs. av.....	18 @ 21

### VEAL—SKIN OFF

Choice carcass.....	34 @ 40
Good carcass.....	28 @ 36
Commercial carcass.....	22 @ 30
Utility.....	18 @ 23

### FRESH PORK CUTS

Western	
Shoulders, regular.....	39 @ 41
Butts, regular 3/8 lbs.....	45 @ 50
Pork loins, fresh, 12 lbs. dn.....	48 @ 53
Hams, regular, under 14 lbs.....	55
Hams, skinned fresh, under 14 lbs.....	56 @ 58
Picnics, fresh, bone in.....	39
Pork trimmings, ex. lean.....	55
Pork trimmings, regular.....	32
Spareribs, medium.....	35 @ 40
Bellies, sq. cut, seedless, 8/12.....	53
City	
Pork loins, fr., 10/12 lbs.....	48 @ 52
Shoulders, regular.....	42 @ 44
Hams, regular, under 14 lbs.....	54 @ 56
Hams, sknd., under 14 lbs.....	59
Picnics, bone in.....	38 @ 42
Pork trim, ex. lean.....	44 @ 48
Pork trim, regular.....	28 @ 30
Spareribs, medium.....	42 @ 44
Boston butts, 3/8 lbs.....	46 @ 52
Bellies, sq. cut, seedless, 8/12.....	52

### WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, MARCH 25, 1947

All quotations in dollars per cwt.

#### FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.....	\$38.00-39.00
500-600 lbs.....	38.00-40.00
600-700 lbs.....	39.00-41.00
700-800 lbs.....	39.00-41.00

Good:	
350-500 lbs.....	36.00-37.50
500-600 lbs.....	36.50-38.50
600-700 lbs.....	37.00-39.00
700-800 lbs.....	37.00-39.00

Commercial:	
350-500 lbs.....	32.00-34.00
600-700 lbs.....	33.00-35.00

Utility:	
350-600 lbs.....	None

COW:	
Commercial, all wts....	25.00-28.00
Utility, all wts.....	23.00-25.00
Cutter, all wts.....	None
Canner, all wts.....	None

#### FRESH VEAL & CALF SKIN OFF, CARCASS BASIS:

Choice:	
80-130 lbs.....	34.00-40.00
130-170 lbs.....	34.00-40.00
Good:	
50-80 lbs.....	28.00-35.00
80-130 lbs.....	30.00-36.00
130-170 lbs.....	30.00-36.00

### DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
120 to 186 lbs.....	\$38.50 @ 40.50
137 to 153 lbs.....	38.50 @ 40.50
154 to 171 lbs.....	38.50 @ 40.50
172 to 188 lbs.....	38.50 @ 40.50

### CALF

Choice.....	34.00 @ 40.00
Good.....	31.00 @ 36.00
Commercial.....	25.00 @ 30.00

### LAMBS

Choice lambs.....	41 1/2 @ 51
Good lambs.....	41 1/2 @ 50 1/2
Commercial.....	41 @ 48 1/2

### FANCY MEATS

Tongues, corned.....	45
Veal breads, under 6 oz.....	65
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	30
Lamb livers.....	35
Beef livers.....	35
Ox tails under 1/2 lb.....	14
Over 1/2 lb.....	30

### BUTCHERS' FAT

Shop fat.....	\$10.50
Breast fat.....	12.00
Edible suet.....	12.50
Inedible suet.....	12.50

### WOULD EMBARGO GOODS TO RUSS

A bill to embargo all shipments of goods to Russia until that nation fulfills "its obligations under the Yalta and Potsdam agreements" has been introduced in the Senate by Senator Flanders of Vermont. A similar bill was introduced in the House by Chairman Bradley (Michigan) of the merchant marine committee. Exports of meat and meat products to Russia would be affected should the legislation be adopted.

#### FRESH LAMB & MUTTON:

LAMB:	
Choice:	
30-40 lbs.....	44.00-45.00
40-45 lbs.....	42.00-44.00
45-50 lbs.....	41.00-43.00
50-60 lbs.....	40.00-42.00

Good:	
30-40 lbs.....	43.00-44.00
40-45 lbs.....	41.00-43.00
45-50 lbs.....	40.00-42.00
50-60 lbs.....	38.00-40.00
Commercial, all wts.....	35.00-42.00
Utility, all wts.....	32.00-38.00

MUTTON (EWE) 70 lbs. Dn.:	
Good.....	22.00-24.00
Commercial.....	20.00-22.00
Utility.....	16.00-18.00

#### FRESH PORK CUTS: Loins No. 1 (BLADELESS INCL.)

8-10 lbs.....	47.00-50.00
10-12 lbs.....	47.00-50.00
12-16 lbs.....	45.00-48.00
16-20 lbs.....	40.00-44.00
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.....	39.00-41.00
Butts, Boston Style:	
4-8 lbs.....	42.00-46.00



# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

CARLOT TRADING LOOSE BASIS  
F.O.B. CHICAGO OR CHICAGO  
BASIS

THURSDAY, MARCH 27, 1947

### REGULAR HAMS

Fresh or Frozen	S.P.
8-10	49n
10-12	48n
12-14	48n
14-16	48n

### BOILING HAMS

Fresh or Frozen	S.P.
10-18	48n
18-20	47n
20-22	46n

### SKINNED HAMS

Fresh or Frozen	S.P.
10-12	48½
12-14	48½
14-16	48½
16-18	48½
18-20	47½
20-22	46
22-24	45
24-26	43
26-30	41
25-up, No. 2's	40@41
Inc.	38

### OTHER D. S. MEATS

Fresh or Frozen	Cured
Regular plates	25n
Clear plates	23n
Square jowls	26
Jowl butts	24½

## FUTURE PRICES

MONDAY, Mar. 24, 1947

LARD	Open	High	Low	Close
Jul.	29.00	29.25b	29.00	29.10a
Sep.	28.37½	..	..	28.37½
Oct.	27.00	..	..	27.00
Nov.	23.00	24.30	23.00	24.25a

Sales: 9 lots.

Open interest at close Fri., Jul., 95;  
Sep., 78; Oct., 1, and Nov., 38 lots.

TUESDAY, Mar. 25, 1947

Jul.	28.35	28.35	28.20	29.07½a
Sep.	28.35	28.35	28.20	28.20
Oct.	..	..	..	26.25a
Nov.	..	..	..	24.12½a

Sales: 2 lots.

Open interest at close Mon., Jul.,  
95; Sep., 79; Oct., 1, and Nov., 39  
lots.

WEDNESDAY, Mar. 26, 1947

Jul.	29.05	29.05	29.00	29.00b
Sep.	28.05	28.15b	28.00	28.15b
Oct.	..	..	..	26.25a
Nov.	24.12½	24.12½	23.82½	23.82½

Sales: 10 lots.

Open interest at close Tues., Jul.,  
95; Sep., 77; Oct., 1, and Nov., 39  
lots.

THURSDAY, Mar. 27, 1947

Jul.	28.60	28.60	28.50	28.50
Sep.	28.09	28.05	27.75a	27.75a
Oct.	..	..	..	26.25a
Nov.	23.75	23.75	23.50	23.50a

Sales: 1 lot.

Open interest at close Wed., Jul.,  
96; Sep., 76; Oct., 1, and Nov., 38  
lots.

FRIDAY, Mar. 28, 1947

Jul.	28.05	28.05	27.62½	27.97½b
Sep.	26.90	27.25b	26.90	27.25b
Oct.	..	..	..	24.75b
Nov.	23.00	23.00	22.90	22.90ax

Sales: 14 lots.

Open interest at close Thurs., Jul.,  
94; Sept., 75; Oct., 1, and Nov., 40  
lots.

## WEEK'S LARD PRICES

FRIDAY, MAR. 28, 1947

	Tierces	Loose	Leaf
	P.S. Lard	F.S. Lard	Haw
Mar. 24	32.75n	31.50n	28.50n
Mar. 25	32.75n	31.50ax	28.50n
Mar. 26	32.75n	31.50ax	28.50n
Mar. 27	32.75ax	29.00	28.25n
Mar. 28	32.75ax	30.00ax	28.25n

### PICNICS

	Fresh or Frozen	S.P.
4-6	34 @34½	35
6-8	33½ @34	34½
8-10	30½ @31	31
10-12	28½	28½
12-14	28½	28½
8-up, No. 2's	28 @28½	..

### BELLIES

	Fresh or Frozen	Cured
6-8	47½	48½
8-10	46½	47½
10-12	46½	47½
12-14	43	44
14-16	39½	40½
16-18	34½	35½
18-20	34	35

### D. S. BELLIES

	Clear
18-20	33
20-25	32½
25-30	32
30-35	32
35-40	31
40-50	31

### FAT BACKS

	Green or Frozen	Cured
6-8	25n	23½
8-10	25n	23½
10-12	25n	23½
12-14	25n	23½
14-16	25n	23½
16-18	25n	23½
18-20	25n	23½
20-25	25n	23½

## PACKER'S WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	34½ @34½
Chgo.	..
Kettle rend., tierces, f.o.b.	35 @35½
Chgo.	..
Leaf, kettle rend., tierces	35 @35½
f.o.b. Chgo.	..
Neutral, tierces, f.o.b.	35½ @35½
Chgo.	..
Standard shortening	N.40% 8.40½
Shortening, tierces, caf	..
N. & S. Hydrogenated...	42

## CANADIAN STORAGE STOCKS

Holdings of meat in cold storage in Canada on March 1, compared with February 1, and with March 1, 1946, are reported by the Dominion Department of Agriculture as follows:

	Mar. 1, 1947	Feb. 1, 1947	Mar. 1, 1946
Beef..	18,275,023	23,174,626	24,516,561
Veal..	1,218,002	2,207,613	1,854,744
Pork..	44,179,002	43,789,649	41,527,864
Mutton & Lamb.	3,760,202	5,592,600	3,872,603

## CANADIAN INSPECTED KILL

Slaughter of livestock in Canada during February, compared with February, 1946, as reported by the Dominion Department of Agriculture:

	Feb. 1947	Feb. 1946
Cattle	88,694	121,104
Calves	22,345	31,419
Hogs	298,977	373,681
Sheep	57,871	61,854

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Built for Hard Work  
Immediately available to you  
"Tailored" for your needs  
Priced right

STYLE K-76  
36" Wide  
48" Long  
Heavy Duck  
Yellow Only



STYLE G-58  
33" Wide  
45" Long  
Reversible  
Yellow Only

Every Sawyer apron is made from the best raw materials obtainable. Expert workmanship and design assures you that a Sawyer apron really protects the worker and gives maximum wear.

When you buy a FROG Brand (Oiled) apron, you are sure of buying one of the best industrial aprons manufactured.



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# BY-PRODUCTS—FATS—OILS

## TALLOWES AND GREASES

**TALLOWES:** Sellers appeared to have overstayed the market on tallows and the high level of 28c for top grades was not attained on a large scale. Buyers' interest in purchasing died down somewhat and soapers stuck to their 27c bids. The bearish tone was underlined late in the week by the general recession in commodity prices and a fair volume of business was reported late Thursday on the basis of 27c for fancy tallow. Two tanks of edible sold Thursday at 29c, f.o.b. shipping point. Earlier in the week small lots of tallow moved at the list, or fractionally higher, to smaller buyers.

Quotations on Thursday, in carlots, f.o.b. producer's plant, were:

Edible, 29c; fancy, 27c; choice, 26½c; prime or extra, 26½c; special, 26½c; No. 1, 26½c; No. 3, 26½c; No. 2, 24½c.

**GREASES:** The market closed the week on the easy side as commodity prices receded and sellers failed to bring out any great volume of business at the 28c level for top grades. Buyers were inclined to wait things out and late Thursday a fair volume of business was done in choice white grease at 27c.

Other quotations on Thursday were:

A-white, 26½c; B-white, 26½c; yellow, 26c; house, 25½c; brown (50 f.f.a.), 24c; brown (25 f.f.a.), 24½c.

**NEATSFOOT OIL.**—Both production and the volume of business in this oil continues very light. No reliable quotations for the various grades are available.

**GREASE OILS.**—While the market appears to be well sold up, prices have leveled off at last week's increase. No. 1 oil is quoted at 35½c. Prime burning is 37½c. Acidless tallow oil is quoted at 34½c. Neatsfoot stock, however, which was up 2c last week, is up another 3c to sell at 38c.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$30.00
Blood, dried 16% per unit of ammonia	9.25
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	38.50
in 100-lb. bags	41.50
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	9.25
Phosphates	
Bone meal, steam, 3 and 50, bags, per ton, f.o.b. works	\$40.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	70.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.80
Dry Rendered Tankage	
45/50% protein, unground, \$1.55 per unit of protein	

## EASTERN FERTILIZER MARKET

New York, March 27, 1947

Two cars of dried blood were sold at New York at \$9.25 and while no sales were reported of wet rendered tankage, producers are asking \$9.25 f.o.b. shipping point.

Some sales of cracklings were made at \$1.85 f.o.b. New York and the market is well cleaned up.

Demand is heavy for all fertilizer materials. Chemicals, particularly, are very short.

## MARGARINE PRODUCTION

Margarine produced in January, 1947, according to U. S. Treasury Department:

	Jan., 1947 lbs.	Jan., 1946 lbs.
Production of uncolored margarine	64,771,813	45,515,696
Production of colored margarine	3,174,694	2,577,625
Total	67,946,507	48,093,321
Uncolored margarine withdrawn tax paid	63,751,151	45,400,649
Colored margarine withdrawn tax paid	2,510,509	2,243,232
Total	66,261,660	47,643,881

## BY-PRODUCTS MARKETS

(Chicago, March 27, 1947.)

### Blood

	Unit Ammonia
Unground, per unit ammonia	\$9.00@10.00

### Digester Feed Tankage Materials

Unground, loose	\$9.00@10.00
Liquid stick, tank cars	8.50

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$107.50
55% meat scraps, bulk	118.25
50% feeding tankage with bone, bulk	100.00
60% digester tankage, bulk	120.00
80% blood meal, bulk	185.00
65% BPL special steamed bone meal, bagged	85.00

### Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$55.00@60.00
Steam, ground, 2 & 27	\$55.00@60.00

### Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	\$6.00 and 10c
Bone tankage, unground, per ton	49.00
Hoof meal, per unit ammonia	7.50

### Dry Rendered Tankage

	Per unit Protein
Cake	\$2.00@2.10
Expeller	2.00@2.10

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$ 3.25
Hide trimmings (green, salted)	1.75@1.90
Sinews and plaxies (green, salted)	1.75@2.00

	Per ton
Cattle jaws, skulls and knuckles	\$70.00@75.00
Pig skin scraps and trim, per lb.	.12@.13½

### Animal Hair

Winter coll dried, per ton	\$90.00@110.00
Summer coll dried, per ton	70.00@ 80.00
Winter processed, black, lb.	Nom.
Cattle switches	4@5c
Winter processed, gray, lb.	11@12½c

Don't store ammonia in shipping cylinders. Charge it into the system and return the empty cylinders. Keep them at work for you.

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## VEGETABLE OILS

The vegetable oil markets were generally quiet and had a little easier tone late this week as commodity prices declined. The USDA this week sold some coconut oil to soapers at prices ranging from 24c to 25½c.

**CORN OIL:** Nominal quotation on Thursday was 36c, mills, or slightly weaker than the 36c bid last weekend.

**SOYBEAN OIL:** The market was definitely lower with the Thursday quotation at 30½ @31c, Decatur, or ½ @ ¼c below a week earlier.

**PEANUT OIL:** The peanut oil market was nominally unchanged with southeastern oil at 36c.

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley .....	36c nom.
Southeast .....	36c nom.
Texas .....	36c nom.
Soybean oil, in tanks, f.o.b. mills, Midwest .....	30½ @31c
Corn oil, in tanks, f.o.b. mills .....	36c nom.
Coconut oil, May-June .....	23½ @24c
Peanut oil, f.o.b. Southern points .....	36c nom.
Cottonseed foots	
Midwest and West Coast .....	8½c
East .....	8½c

## OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable .....	43
White animal fat .....	43
Water churned pastry .....	42
Milk churned pastry .....	43

**COTTONSEED OIL:** The market was called 36c nominal across the Belt on Thursday, which was slightly easier than the 36c bid last weekend. The week's quotations on the N. Y. futures market were as follows:

### MONDAY, MARCH 24, 1947

	Open	High	Low	Close	Pr. cl.
May .....				*38.00	37.00
July .....				*38.00	37.50
Sept. ....	33.00	33.00	33.00	33.00	32.00
Oct. ....	28.00	28.00	28.00	*27.00	27.50
Dec. ....	25.15	25.60	25.15	*25.25	24.00
Jan., 1948. ....				*24.00	23.00
Mar., 1948. ....				*23.50	23.00

Total sales, 6 contracts.

### TUESDAY, MARCH 25, 1947

May .....				*38.00	38.00
July .....				*36.00	38.00
Sept. ....				*31.10	33.00
Oct. ....				*28.00	27.95
Dec. ....	25.40	25.40	25.25	25.25	25.25
Jan., 1948. ....				*25.25	24.00
Mar., 1948. ....				*25.25	23.50

Total sales, 2 contracts.

### WEDNESDAY, MARCH 26, 1947

May .....				*38.00	38.00
July .....				*37.50	38.00
Sept. ....				*31.60	31.10
Oct. ....				*28.00	27.95
Dec. ....	25.15	25.15	25.10	*24.50	25.25
Jan., 1948. ....				*24.00	25.25
Mar., 1948. ....				*25.50	25.25

Total sales, 1 contract.

### THURSDAY, MARCH 27, 1947

May .....	38.00	38.00	38.00	*37.50	38.00
July .....	37.00	37.00	37.00	36.75	37.50
Sept. ....	31.00	31.00	31.00	*30.75	31.00
Oct. ....				*27.50	28.00
Dec. ....				*23.45	24.50
Jan., 1948. ....				*25.00	24.00
Mar., 1948. ....				*25.00	25.50

Total sales, 5 contracts.

\*Bid. †Asked.

## MARGARINE MATERIALS USED

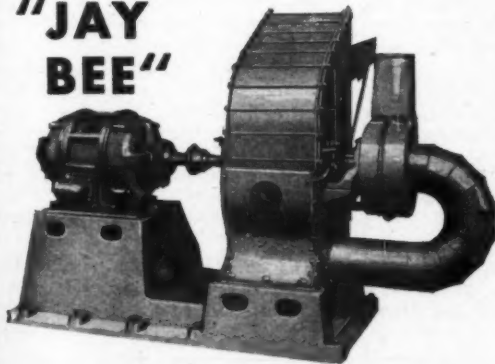
Production of uncolored oleomargarine totaled 54,835,858 lbs. in December, 1946, compared with 41,101,982 lbs. in the same month a year earlier. The December ingredient schedule, compared with December a year earlier, was as follows:

	Dec., 1946 lbs.	Dec., 1945 lbs.
Butter flavor .....	391	679
Citric acid .....	358	138
Corn oil .....	433,631	615,890
Cottonseed flakes .....	550	...
Cottonseed oil .....	24,006,751	14,415,335
Cottonseed stearine .....	...	655
Derivative of glycerine .....	88,383	84,142
Diacyl .....	76	74
Esterine .....	...	8,582
Lecithin .....	68,788	49,574
Milk .....	9,212,713	6,884,845
Monostearine .....	64,892	26,130
Neutral lard .....	303,204	233,426
Oil oil .....	527,101	228,128
Oil stearine .....	300,355	290,722
Oil stock .....	72,400	13,610
Peanut oil .....	757,826	1,290,453
Salt .....	1,096,567	1,296,685
Soda (benzoate of) .....	39,204	26,252
Soya bean oil .....	17,556,615	10,831,108
Tallow .....	4,950	1,800
Vitamin concentrate .....	9,396	9,596
Total .....	55,762,161	41,777,330

## CHILE LOWERS DUTY ON OILS

Edible oils have been declared articles of prime necessity in Chile and import duty on them reduced from 0.90 to 0.60 gold peso per gross kilogram by a decree of the Ministry of Finance, effective for six months from January 15, 1947.

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Balanced rotor and hammers, heavy heat-treated alloy steel shaft, S.K.F. ball bearings enclosed in dust-proof bearing housings, 3600 R.P.M. on direct-connected units help make the "Jay Bee" the outstanding grinder.

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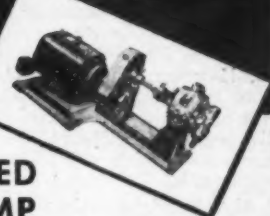
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Write today for Bulletin Series 46SS. It will be sent to you by return mail.

**VIKING Pump COMPANY**  
CEDAR FALLS, IOWA



# HIDES AND SKINS

**Packer hides sell steady to cent higher, ignoring weak action of hide futures and other commodity markets—Lifting of export controls on heavy hides reflected in more inquiry—Packer kips sell sharply higher, calfskins steady but a bit slow.**

## Chicago

**FOREIGN WET SALTED HIDES.**—Late last week trading developed in a sizeable way in the Argentine; part of the business has been under negotiation for some time. Reports from Buenos Aires indicated sales to England of 350,000 sound frigorificos, mostly heavies, at 250 pesos per 100 kilos, equal to about 35c, c. & f., and light steers at 260 pesos or about 36½c; another 100,000 were reported to have been sold to Russia about same basis; 55,000 Municipal brined light steers sold equal to 35½c, and 10,000 heavies at 34½c, all to England, with prices 4 percent less if unbrined. B. A. also sold locally at special prices 100,000 frigorifico cows at 122 pesos, equal to 18½c, and extremes at 178 pesos or 25½c. Other sales are reported to have involved 250,000 to 300,000 hides to France, Holland, Italy, Belgium and other European countries. This trading is understood to have cleared over half the accumulation since the first of the year in that market.

**CALF AND KIPSKINS.**—One local packer sold 22,000 mostly April calfskins at midweek at steady prices, 72½c for northern heavies 9½/15 lb., and also 72½c for northern lights under 9½ lb. However, tanners have been a little slow in taking calf this week and more are offered at this figure. River point lights and heavies last sold at 70c. Most packers are fairly well sold up on March production.

Sharply higher prices were paid this week for packer kipskins. One packer sold 6,000 April kipskins; the 15/25 lb. northern native kips sold at 40c, or 4c up, and brands at 37½c, or 4½c up; 25/30 lb. northern over-weights sold at 35c, with brands 32½c, or 3c and 3½c

up respectively; some 30-lb. and up over-weights were included at 32½c, with brands at 30c, this being a new selection. Another packer sold 7,000 northern kipskins, basis 40c for northern natives and 37½c for brands; also 2,700 southern over-weights at 35c, or 5c advance, and southern over-weight brands 32½c, or 5½c up from last previous sale.

Packer regular slunks last sold at \$3.65, and hairless at \$1.20.

**PACKER HIDES.**—Trading was slow in getting under way in the packer hide market this week but a total of a little over 57,000 hides sold at midweek and later. Prices paid were steady to a cent higher, with the bulk of the movement on Thursday, and the market ignored the weak action of hide futures and other commodity markets. Native steers and heavy and light native cows worked around ½c higher, with extreme light native steers up a cent; branded steers sold in a moderate way at steady prices.

Packers were slow to offer out hides at the start of the week. The announcement late last Friday that the Dept. of Commerce is lifting all controls on the export of heavy wet cattle hides 55 lb. and up, as well as the leather made from such hides, and also on horse, colt and buffalo hides and all dried cattle hides, took the market by surprise. There was immediate inquiry for heavy hides, which had been rather slow, and steady prices were bid in most directions, while packers withdrew temporarily from the market.

At late midweek, one packer sold 2,000 all heavy March native steers at 23c; another sold 3,600 mixed light and heavy native steers, picked points, at 23c; an outside packer sold 2,600 mixed light and heavy native steers at 23c, all ½c up.

At midweek, the Association moved a few extreme light native steers in a mixed car at 26½c, or ½c up; later, a local packer sold 2,500 March extreme light native steers at 27c, or a cent up.

Branded steers were offered out early this week in one quarter at 1½@2c up but at late midweek these sold steady; 4,000 butt branded steers moved at 20½c, and two packers sold a total of 10,000 Colorados at 20c. In the New York market, one packer sold 3,000 butt brands at 20½c and 6,000 Colorados at 20c. Heavy Texas steers are quotable around 20½c nominal, light Texas steers 21@21½c. nom., and extreme light Texas steers 22½@23c nom.

One packer at late midweek sold 5,000 heavy native cows at 23c, and also 1,600 picked points at 23½c, or ½c advance for both. One packer sold 4,000 Wichita and Kansas City light native cows at 27c; another sold a total of 14,000 light native cows, at 26c for heavy average points, 26½ for medium, and 27c for light average points, figuring ½c up over last week on the heavier average hides. Branded cows were fairly well sold up previous week at 22½c for regular points and 23c for light average points.

**OUTSIDE SMALL PACKER.**—Offerings of outside small packer hides are not so liberal as previous week, according to traders, and anything of light average is in good demand. Some small packer stock around 56-lb. avg. sold at late midweek at 19½c, selected, trimmed, for all-weight native steers and cows and a cent less for brands. Some heavier hides were reported around 19c, and some light stock up to 21½c for around 45-lb. average.

**PACIFIC COAST.**—One of the larger Pacific Coast killers late last week sold March hides at 20c for cows and 19c for steers, flat, f.o.b. shipping point; no action in that market has come to light so far this week.

**COUNTRY HIDES.**—There has not been much activity apparent in the country hide market. According to traders, the market has been well combed for light average stock, which is salable around 18@19c, flat, while the usual run of offerings of heavy stock is quoted around 17@17½c flat, trimmed.

**SHEEPSKINS.**—The market shows little change so far this week on packer shearlings. A fair inquiry is reported for No. 1's on the West Coast; one car

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# WEEK'S CLOSING MARKETS

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Week ended Mar. 27, '47	Previous Week	Cor. week, 1946
Hvy. nat. str.	@23	@22½	@15½
Hvy. Tex. str.	@20½n	@20½n	@14½
Hvy. butt			
brnd'd str.	@20¼	@20¼	@14¼
Hvy. Col. str.	@20	@20	@14
Ex-light Tex.			
str.	@22½	@23	@15
Brnd'd cows	@23	@23½	@14½
Hvy. nat. cows	@22½	@23½	@15½
Lt. nat. cows	@27	@27½	@15½
Nat. bulls	@18½	@18½	@12
Brnd'd bulls	@17½	@17½	@11
Calfskins	@70	@72½	23½ @27
Kips, nat.	@38	@40	@36
Kips, brnd'd	@35½	@37½	@31
Slunks, reg.	@3.65	@3.65	@1.10
Slunks, hris.	@1.20	@1.20	@.55

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@19	@21½	18 @21	@15
Brnd'd all wts.	@18	@20½	17 @20	@14
Nat. bulls	@15½	@16	15½ @16	@11½
Brnd'd bulls	@14½	@15	14½ @15	@10½
Calfskins		@65	@65	20½ @23
Kips, nat.		@36	@34	@18
Slunks, reg.		@3.25	@3.25	@1.10
Slunks, hris.		@1.10	@1.10	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. str.	@17	@19	17 @19	14½ @15
Hvy. cows	@17	@19	17 @19	14½ @15
Bulls	@17	@19	17 @19	@15
Extremes	@17	@19	17 @19	@15
Bulls	@12	@13	12 @13	10½ @11
Calfskins	@31	@43	@43	16 @18
Kipskins	@30	@43	28 @30	@16
Horsehides	@7.50	@8.50	7.50 @8.75	6.50 @8.00

All country hides and skins quoted on flat trimmed basis.

### SKEEPSKINS

Pkr. shearlgs.,	@2.00		@2.00		@2.15
Dry pelts .....	25	@26	25	@26	24½ @25½

## FRIDAY'S CLOSINGS

### Provisions

A drastic decline of \$1.15 in average live hog values led to a weak market for provisions. Friday closing prices for green skinned hams were 4½c lower for the week at 47½c and 4/6 green picnics were selling at 34½c, while 6/8 brought 33½@34c, and 8 and up, No. 2's included, sold at 27½c, Chicago basis. Pork loins under 12 sold at 46@47c; Boston butts at 39@41c, and pork shoulders at 34@35c.

### Cottonseed Oil

Closing prices for cottonseed oil futures Friday at New York were: May 38.00b; July 37.00b, 37.25ax; Sept. 30.75b, 31.50ax; Oct. 27.00; Dec. 23.50b, 25.00ax; Jan., 1948, 24.00ax; Mar., 1948, 24.50ax. Sales were 3 lots.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended March 22, 1947:

	Week Mar. 22	Previous week	Cor. wk. last yr.
Cured meats, pounds	19,508,000	21,867,000	16,540,000
Fresh meats, pounds	48,039,000	57,868,000	29,887,000
Lard, pounds	9,050,000	7,008,000	5,197,000

## N. Y. HIDE FUTURES

### MONDAY, MARCH 24, 1947

	Open	High	Low	Close
June	22.70-5	22.75	21.95	22.00b
Sept.	21.49	21.49	20.75	20.75b
Dec.	20.50b	20.75	20.25	20.30

Closing 22 to 35 higher; Sales 68 lots.

### TUESDAY, MARCH 25, 1947

June	22.15	22.20	22.10	22.30b
Sept.	20.85	21.00	20.85	20.90b
Dec.	20.25b	20.50	20.40	20.41-43

Closing 11 to 20 higher; Sales 61 lots.

### WEDNESDAY, MARCH 26, 1947

June	22.11b	22.10	22.00	21.55b
Sept.	20.80b	20.85	20.75	20.60b
Dec.	20.34b	20.40	20.16	20.16-18
Mar.	20.01b	19.95	19.65	19.65b

Closing 25 to 35 lower; Sales 21 lots.

### THURSDAY, MARCH 27, 1947

June	21.75b	21.75	21.25	21.20b
Sept.	20.60b	20.50	19.70	19.67b
Dec.	20.10b	20.01	19.45	19.30b
Mar.	19.60b	19.60	18.95	18.80b

Closing 65 to 93 lower; Sales 87 lots.

### FRIDAY, MARCH 28, 1947

June	21.39b	21.50	21.43	21.60b
Sept.	19.80	20.15	19.75	20.15
Dec.	19.30b	19.55	19.30	19.65b
Mar.	18.85b			19.15b

Closing 35 to 48 higher; Sales 31 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 22, 1947, were 8,169,000 lbs.; previous week, 8,330,000 lbs.; for the corresponding week last year 9,617,000 lbs.; January 1 to date 92,515,000 lbs., compared with 92,711,000 lbs. in the same period a year earlier.

Shipments of hides from Chicago for the week ended March 22, 1947, were 16,211,000 lbs.; previous week, 22,596,000 lbs.; same week last year, 4,253,000 lbs.; January 1 to date 117,228,000 lbs., compared with 52,844,000 lbs. a year earlier.

## POULTRY CANNING DECLINES

The quantity of poultry canned or used in canning during February totaled 7,423,000 lbs. This was 36 per cent less than in February a year earlier, the Bureau of Agricultural Economics reported. It was the smallest February quantity in the five years of record. The quantity canned during February consisted of 7,160,000 lbs. of chicken and 263,000 lbs. of turkey.

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# LIVESTOCK MARKETS *Weekly Review*

## 1946 Meat Loss from Livestock Deaths-in-Transit and Bruising Over 50,000,000 Lbs.

IN 1946 there was a total waste of meat on all animals dead on arrival at all public markets amounting to about 13,270,000 lbs. and worth approximately \$3,000,000, according to the annual report of the National Live Stock Loss Prevention Board. The board's general manager, H. R. Smith, estimates that additional waste of meat from crippling, plus dead-on-arrivals received at interior packing plants, brought the total waste of meat through in-transit loss and crippling in the United States in 1946 to 19,270,000 lbs., worth approximately \$4,300,000.

Not enough bruise tests were made during 1946 to give an accurate estimate of losses at the various markets. In former years the board has found the waste of meat from bruises considerably in excess of the waste from dead and crippled animals.

"It is conservative to say," stated Mr. Smith in the report, "that the total waste from deads, cripples and from bruising during the year 1946 exceeded 50,000,000 lbs. of meat. The monetary loss on bruises is at least twice as high as on deads and cripples because when a bruise is trimmed out, it hurts the appearance of the meat, it goes into a lower grade and the entire cut sells at a lower price per pound. The monetary loss on animals that died or were crippled in transit and from bruising in general during 1946 was at least \$12,000,000."

In another section of the report, Ray L. Cuff, regional manager for the board, said that one packer's figures on bruise losses for July and August 1946 showed an average monetary loss per head on hogs from 4.1c to 25.6c, or an average bruise loss of 20.2c per head on all hogs killed at this plant.

Analyzing records on percentages of

trucked-in and railed-in livestock received dead or crippled at five midwestern markets in recent years, general manager Smith said:

"Preceding 1943, the percentage of cattle dead on arrival by truck was much higher than by rail, but since that year has been about the same. In 1936 the calf deaths were higher by rail but since then have been much higher by truck.

"The records show much more crippling in truck than in rail deliveries of cattle every year, and more crippling of calves each year except in 1937. Since 1940, there has been an increase in calf crippling by rail to 1945 and by truck to 1947, perhaps because more real young calves are being marketed. This increase has been much greater in trucks. Lack of partitions in trucks to protect calves is an important cause.

"The percentage of hogs dead by truck has also been higher than by rail every year, but there has been little difference in crippling. The larger volume of hogs marketed at these western markets in hot July weather when price ceilings were temporarily removed, was an important cause of the high mortality in both methods of transportation during the year 1946.

"Each year sheep deads have been four times, and cripples three times as great on the average in trucks. Overcrowding sheep, often causing suffocation, is an important cause of mortality. Many are crippled by pushing them off the upper deck in unloading. High market prices during recent years on old, thin ewes have brought many to market that previously were left to die on the ranches. Mortality is high in these and no doubt has been one cause of the high percentage dead on arrival.

"With the exception of hog deads and

sheep crippled by rail, the losses at these five markets were less in 1946 than in 1945. The higher truck losses in all classes, notwithstanding shorter hauls, is due to overcrowding to get a paying load, fast driving up and down hills and around curves, and often too much haste in loading and unloading."

The board engaged the services of an experienced man, Alfred E. Detjen, in 1946 as a field agent to make observations at a number of markets on methods of handling livestock at each. These observations were made at seven midwestern markets, as follows: Milwaukee, Kansas City, Omaha, Sioux City, Chicago, St. Paul and Sioux Falls, and in the New England states.

### LIVESTOCK IMPORT-EXPORT

Exports and imports of livestock by the United States during January, compared with January, 1946, are reported by the U. S. Department of Agriculture as follows:

	Jan., 1947	Jan., 1946
	No.	No.
<b>EXPORTS (domestic):</b>		
Cattle for breeding.....	297	3,223
Other cattle .....	75	118
Hogs (swine) .....	15	2,815
Sheep .....	174	66
Horses for breeding.....	483	261
Other horses .....	9,094	70
Mules, asses, and burros.....	2,785	128
<b>IMPORTS (for consumption):</b>		
Cattle for breeding, free—		
Canada .....	1,217	1,111
Mexico .....	...	...
United Kingdom .....	...	...
Other countries .....	...	...
Cattle, other edible (dut.)—		
Canada—		
Over 700 pounds (Dairy) ..	2,268	3,114
200-700 pounds (Other) ..	44	1
Under 200 pounds.....	258	222
Mexico—		
Over 700 pounds (Dairy) ..	792	3,280
200-700 pounds (Other) ..	638	31,841
Under 200 pounds.....	...	...
Other countries .....	...	...
Hogs—		
For breeding (free).....	142	13
Edible, except for breeding (dut.) ..	12	3
Horses—		
For breeding (free).....	27	18
Other (dut.) .....	413	529
Sheep, lambs, and goats, edible (dut.) .....	4	19
*Number of hogs based on estimate of 200 lbs. per animal.		



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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on March 26, 1947, reported by the Production & Marketing Administration:

HOGS (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

### BARROWS AND GILTS:

#### Good and Choice:

120-140 lbs.....	\$23.00-26.50	\$22.50-25.00	\$.....	\$.....	\$.....
140-160 lbs.....	26.00-27.75	24.50-27.00	26.25-26.50	26.00-26.75	27.00 only
160-180 lbs.....	27.25-28.35	26.00-27.50	26.25-26.75	26.50-26.85	27.00 only
180-200 lbs.....	28.00-28.50	27.25-27.75	26.75-27.00	26.75-27.00	27.00 only
200-220 lbs.....	28.25-28.50	27.50-27.75	26.75-27.00	26.75-27.00	27.00 only
220-240 lbs.....	28.00-28.50	27.50-27.75	26.75-27.00	26.75-27.00	27.00 only
240-270 lbs.....	27.50-28.35	27.25-27.65	26.75-27.00	26.00-26.85	26.75-27.00
270-300 lbs.....	26.65-28.00	27.00-27.50	26.50-26.75	26.25-26.65	26.50-26.75
300-330 lbs.....	26.50-27.25	26.75-27.25	26.25-26.75	26.10-26.40	26.25-26.50
330-360 lbs.....	26.25-26.75	26.25-27.00	26.25-26.50	26.00-26.25	26.00-26.25

#### Medium:

160-220 lbs.....	25.00-27.75	24.00-27.25	26.00-26.75	26.25-26.75	25.50-25.75
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### BOWS:

#### Good and Choice:

270-300 lbs.....	24.25-24.50	24.50-24.75	23.50-24.00	24.00-24.25	24.00 only
300-330 lbs.....	24.25-24.50	24.50-24.75	23.50-24.00	24.00-24.25	24.00 only
330-360 lbs.....	24.00-24.25	24.50-24.75	23.50-24.00	23.75-24.00	24.00 only
360-400 lbs.....	24.00-24.25	24.50-24.75	23.50-24.00	23.75-24.00	24.00 only

#### Good:

400-450 lbs.....	23.75-24.00	24.00-24.75	23.50-24.00	23.50-23.75	24.00 only
450-550 lbs.....	23.50-23.75	23.50-24.25	23.50-24.00	23.50-23.75	24.00 only

#### Medium:

250-550 lbs.....	21.50-23.50	22.00-24.25	23.00-23.50	23.25-23.75	23.50-23.75
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### SLAUGHTER CATTLE, VEALERS AND CALVES:

#### STEERS, Choice:

700-900 lbs.....	25.00-27.50	25.00-27.00	23.75-26.25	23.75-27.00	24.50-27.50
900-1100 lbs.....	25.50-28.50	25.50-27.50	24.00-27.25	24.25-27.75	25.00-28.00
1100-1300 lbs.....	26.25-28.50	26.00-28.00	25.00-28.25	24.75-28.00	25.00-28.50
1300-1500 lbs.....	26.75-29.00	26.00-28.00	25.50-28.50	24.75-28.00	25.00-28.50

#### STEERS, Good:

700-900 lbs.....	22.00-25.00	21.50-25.00	21.00-24.00	21.00-24.50	20.50-24.75
900-1100 lbs.....	22.50-25.00	22.50-26.00	21.25-24.75	21.25-24.75	20.50-25.00
1100-1300 lbs.....	23.00-26.25	23.00-26.00	22.25-25.25	21.75-24.75	21.00-25.00
1300-1500 lbs.....	23.50-26.75	23.00-26.00	22.75-25.25	21.75-24.75	21.00-25.00

#### STEERS, Medium:

700-1100 lbs.....	18.00-22.50	17.50-22.00	17.50-22.25	17.00-21.75	15.75-21.00
1100-1300 lbs.....	18.50-22.50	18.50-22.00	19.00-22.50	19.00-21.75	15.75-21.00

#### STEERS, Common:

700-1100 lbs.....	16.00-18.50	15.00-18.50	14.00-17.50	14.00-17.00	14.00-15.75
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#### HIFERS, Choice:

600-800 lbs.....	23.50-25.00	24.00-26.00	22.75-24.75	23.25-25.50	22.00-25.50
800-1000 lbs.....	24.00-26.00	24.00-26.00	23.00-25.00	23.50-26.00	23.25-25.50

#### HIFERS, Good:

600-800 lbs.....	21.50-23.50	20.00-24.00	20.00-22.75	19.75-23.25	19.25-23.25
800-1000 lbs.....	21.50-24.00	21.00-24.00	20.50-23.00	20.00-23.50	19.75-23.25

#### HIFERS, Medium:

500-900 lbs.....	17.00-21.50	16.00-20.00	15.50-20.00	14.50-20.00	15.50-19.75
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#### HIFERS, Common:

500-900 lbs.....	14.00-17.00	13.00-16.00	12.50-15.50	12.50-14.50	13.75-15.50
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### COWS (All Weights):

Good.....	16.00-18.00	15.25-17.50	15.25-17.00	15.25-17.75	14.75-16.50
Medium.....	14.00-16.00	13.50-15.25	13.50-15.25	13.75-15.25	13.50-14.75
Out. & com.....	11.50-14.00	11.25-13.50	11.00-13.50	11.50-13.75	11.00-13.50
Canner.....	11.00-11.50	9.75-11.25	10.00-11.00	10.25-11.50	10.00-11.00

### BULLS (Ylgs. Excl.), All Weights:

Beef, good.....	15.75-17.00	16.00-16.50	15.50-16.00	16.00-16.50	15.25-16.00
Sausage, good.....	16.25-17.25	15.50-16.25	15.25-15.75	15.25-16.25	15.00-15.75
Sausage, medium.....	14.00-16.25	14.00-15.50	13.25-15.25	13.75-15.25	13.50-15.00
Sausage, cut. & com.....	13.00-14.00	11.50-14.00	11.75-13.25	11.50-13.75	10.00-13.50

### VEALERS:

Good & choice.....	22.00-25.50	20.00-27.00	18.00-22.00	19.00-26.00	18.00-27.50
Com. & med.....	12.50-22.00	11.50-20.00	12.00-18.00	10.50-19.00	11.00-18.00
Cull.....	10.00-12.50	9.00-11.50	10.00-12.00	7.50-10.50	7.00-11.00

### CALVES:

Good & choice.....	18.00-20.00	18.50-22.00	17.50-20.50	17.50-20.50	18.00-21.00
Com. & med.....	12.00-18.00	12.00-18.50	12.00-17.50	11.00-17.50	10.50-18.00
Cull.....	11.00-12.00	9.00-12.00	10.00-12.00	8.00-11.00	9.00-10.50

### SLAUGHTER LAMBS AND SHEEP:

#### LAMBS: Choice:

Good & Choice.....	22.50-23.50	23.00-23.75	22.25-23.00	21.75-22.25	22.50-23.00
Medium & good.....	19.50-22.25	18.50-22.75	17.00-22.00	19.25-21.25	18.00-22.25
Common.....	16.25-18.50	15.50-18.00	14.00-16.00	16.75-19.00	15.00-17.75

#### BWES:

Good & choice.....	10.25-11.00	8.25-9.00	9.25-10.25	9.50-10.35	8.50-9.50
Common & med.....	7.75-10.00	6.75-8.00	7.00-9.00	8.00-9.25	7.00-8.25

Quotations on slaughter lambs of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 14 centers for the week ended Mar. 22, 1947.

### CATTLE

	Week ended Mar. 22	Prev. week	Cor.
Chicago†	22,904	24,419	9,966
Kansas City†	21,778	17,108	7,530
Omaha†	23,324	23,974	17,363
E. St. Louis†	11,841	15,810	3,150
St. Joseph†	9,482	9,016	3,732
Sioux City†	11,771	11,927	7,863
Wichita†	3,378	3,328	1,479
Philadelphia†	3,305	3,076	3,692
New York & Jersey City†	9,276	9,009	9,980
Okla. City†	6,080	6,748	1,972
Cincinnati†	5,943	5,788	5,712
Denver†	7,910	8,933	6,872
St. Paul†	17,725	17,951	8,771
Milwaukee†	3,830	3,763	3,588
Total	159,047	160,948	91,650

### HOGS

Chicago†	24,114	21,044	70,459
Kansas City†	6,157	25,532	28,478
Omaha†	25,619	26,487	35,642
E. St. Louis†	24,248	20,528	49,905
St. Joseph†	16,064	10,720	16,911
Sioux City†	21,623	19,647	22,907
Wichita†	3,907	2,146	3,299
Philadelphia†	8,514	5,744	9,545
New York & Jersey City†	30,648	26,197	34,278
Okla. City†	9,264	8,779	8,727
Cincinnati†	19,521	10,241	13,484
Denver†	10,301	9,044	10,464
St. Paul†	24,534	17,938	17,649
Milwaukee†	3,894	3,408	3,690
Total	228,408	210,454	318,558

### SHEEP

Chicago†	8,503	7,298	15,211
Kansas City†	22,785	14,235	17,342
Omaha†	18,996	20,692	32,136
E. St. Louis†	2,416	3,431	4,466
St. Joseph†	14,579	8,949	20,975
Sioux City†	10,143	9,967	9,929
Wichita†	5,102	3,126	4,014
Philadelphia†	2,149	2,022	2,587
New York & Jersey City†	40,466	42,214	52,283
Okla. City†	3,115	1,880	9,491
Cincinnati†	296	300	202
Denver†	11,001	10,023	11,795
St. Paul†	5,227	6,472	9,648
Milwaukee†	519	814	1,065
Total	145,299	130,943	191,144

\*Cattle and calves.

†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.

### NEW YORK LIVESTOCK

Livestock prices at Jersey City, March 25, 1947:

#### CATTLE:

Steers, gd.	\$27.00@28.00n
Steers, med-gd.	
Bulls, sausage	15.50@16.00
Cows, cut. & can.	10.25@12.25

#### CALVES:

Vealers, com-med.	\$15.00@20.00
Vealers, gd. to ch.	22.00@27.00
Med.	18.00@22.00
Cull to com.	13.00@16.00
Cull	10.00@12.00

#### HOGS:

Gd. & ch.	\$38.50@40.50
-----------	---------------

#### LAMBS:

Gd. & ch.	\$24.50
-----------	---------

Receipts of salable livestock at Jersey City and 41st St., New York Market for week ended March 22, 1947:

	Cattle	Calves	Hogs*	Sheep
Salable	473	684	491	3
Total (incl. directs)	4,746	7,406	14,816	23,503
Previous week:				
Salable	558	1,033	515	128
Total (incl. directs)	5,678	10,147	13,945	37,074

\*Including hogs at 31st street.

## CORN BELT DIRECT TRADING

Reported by Office of Production & Marketing Administration

Des Moines, Ia., Mar. 27.—At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were generally 40c to 75c lower for the first four days of the week. Thursday's market was slow with an occasional interest practically out of the market.

Hogs, good to choice:

160-180 lb.	\$24.00@26.25
180-240 lb.	25.75@26.50
240-330 lb.	25.75@26.50
300-360 lb.	25.90@26.16

Sows:

270-330 lb.	\$24.00@24.50
400-550 lb.	23.75@24.25

Receipts of hogs at Corn Belt markets for the week ended Mar. 27, were as follows:

	This week	Same day last wk.
Mar. 21	34,800	15,300
Mar. 22	22,800	22,200
Mar. 23	28,500	38,000
Mar. 24	21,200	28,100
Mar. 25	66,000	27,400
Mar. 26	29,400	21,800

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended March 22, were reported to be as follows:

#### AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Mar. 22	302,000	317,000	240,000
Mar. 15	290,000	267,000	198,000
1946	238,000	340,000	284,000
1945	288,000	333,000	301,000
1944	222,000	713,000	272,000

#### AT 11 MARKETS,

WEEK ENDED:	Hogs
Mar. 22	249,000
Mar. 15	210,000
1946	269,000
1945	270,000
1944	578,000

#### AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Mar. 22	213,000	211,000	159,000
Mar. 15	203,000	175,000	124,000
1946	165,000	231,000	156,000
1945	210,000	233,000	204,000
1944	168,000	513,000	190,000

## CANADIAN KILL

Inspected slaughter in Canada for the week ended March 15, compared with the same week a year ago, is reported by the Dominion Department of Agriculture as follows:

CATTLE			
	Week Ended	Mar. 15	Same Week Last Year
Western Canada..	11,370		16,907
Eastern Canada..	8,072		9,994
Total .....	19,442		26,871
HOGS			
Western Canada..	30,671		53,121
Eastern Canada..	73,211		47,191
Total .....	103,882		100,312
SHEEP			
Western Canada..	8,804		11,862
Eastern Canada..	4,910		7,163
Total .....	13,714		19,025

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 22, 1947, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 1,454 hogs; Swift, 617 hogs; Wilson, 1,749 hogs; Agar, 3,899 hogs; Shippers, 2,793 hogs; Others, 16,395 hogs.  
Total: 22,904 cattle; 3,328 calves; 26,907 hogs and 8,503 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,126	820	1,197	2,058
Cudahy	2,255	444	771	4,160
Swift	3,325	809	2,340	5,781
Wilson	2,358	340	533	2,188
Campbell	514	...	...	...
U.S.P.	...	...	...	...
Others	6,470	215	1,016	8,589
<b>Total</b>	<b>19,057</b>	<b>2,721</b>	<b>6,157</b>	<b>22,785</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	7,061	3,922	6,854	...
Cudahy	5,911	3,005	5,886	...
Swift	6,664	1,994	4,910	...
Wilson	3,273	2,628	...	...
Independent	...	1,120	...	...
Others	...	6,907	...	...

Cattle and calves: Eagle, 34; Great-er Omaha, 146; Lockman, 135; Roth-child, 557; Roth, 200; Live Stock, 345; Kingan, 794; Merchants, 64.  
Total: 25,184 cattle and calves, 19,576 hogs and 17,050 sheep.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	4,607	75	7,095	3,763
Armour	3,657	43	10,334	3,783
Swift	3,437	96	4,194	3,200
Others	442	...	...	...
Shippers	15,534	...	6,765	1,475
<b>Total</b>	<b>27,677</b>	<b>214</b>	<b>28,388</b>	<b>12,221</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,236	376	2,549	11,551
Armour	3,899	618	2,845	2,857
Others	6,925	230	1,056	1,506
<b>Total</b>	<b>14,060</b>	<b>1,224</b>	<b>6,450</b>	<b>15,914</b>

Not including 74 cattle, 10,427 hogs, and 171 sheep, bought direct.

### ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,380	1,825	7,279	536
Swift	4,524	2,969	8,391	909
Hunter	1,084	...	3,023	105
Krey	...	...	574	...
Hell	...	...	916	...
Laclede	...	...	...	...
Sleloff	...	...	978	...
Others	2,853	306	3,087	966
Shippers	4,221	1,708	9,543	...
<b>Total</b>	<b>16,062</b>	<b>6,808</b>	<b>33,791</b>	<b>2,416</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,190	807	2,952	5,102
Guggen-	...	...	...	...
heim	753	...	...	...
Dunn	...	...	...	...
Ostertag	80	...	...	...
Dold	102	...	890	...
Sanflower	53	...	65	...
Excel	893	...	...	...
Others	3,784	...	407	514
<b>Total</b>	<b>6,805</b>	<b>807</b>	<b>4,374</b>	<b>5,616</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,824	519	2,518	651
Wilson	2,257	692	2,599	658
Others	423	5	366	...
<b>Total</b>	<b>4,504</b>	<b>1,216</b>	<b>5,483</b>	<b>1,309</b>

Not including 360 cattle, 3,781 hogs and 1,806 sheep bought direct.

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	256
Ideal	...	...	...	...
Kahn's	...	...	4,802	...
Lorey	...	...	367	...
Meyer	...	...	2,203	...
Schlaechter	65	174	...	...
Schroth	160	2	2,512	...
National	214	...	...	...
Others	2,123	1,197	3,783	37
<b>Total</b>	<b>2,571</b>	<b>1,373</b>	<b>13,667</b>	<b>293</b>

Not including 3,284 cattle, 15 calves and 1,934 hogs bought direct.

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,774	913	1,453	4,163
Swift	1,134	539	1,636	5,514
Blue	...	...	...	...
Bonnet	565	16	206	...
City	71	24	101	...
Rosenthal	227	1	...	...
<b>Total</b>	<b>3,771</b>	<b>1,495</b>	<b>3,446</b>	<b>9,677</b>

## DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,768	164	3,851	7,569
Swift	1,881	159	3,526	4,799
Cudahy	1,044	72	1,719	3,556
Others	2,067	272	1,517	1,337
<b>Total</b>	<b>7,360</b>	<b>667</b>	<b>10,613</b>	<b>17,201</b>

## ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	6,176	4,255	9,903	1,668
Hartusch	763	...	...	...
Cudahy	1,029	3,072	...	925
Rifkin	763	201	...	...
Superior	1,835	...	...	...
Swift	7,159	7,073	14,631	2,634
Others	2,615	1,549	3,149	2,589
<b>Total</b>	<b>20,340</b>	<b>10,150</b>	<b>27,683</b>	<b>7,816</b>

## TOTAL PACKER PURCHASES

	Week ended Mar. 22	Prev. week	Cor. 1946
Cattle	170,295	161,955	103,829
Hogs	173,806	169,499	176,131
Sheep	121,401	104,968	158,690

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mar. 20	6,043	1,013	7,586	4,803
Mar. 21	1,567	228	8,762	1,258
Mar. 22	503	164	5,725	20
Mar. 24	13,290	1,244	4,125	4,714
Mar. 25	8,830	279	3,120	1,289
Mar. 26	9,500	500	8,000	4,000
Mar. 27	6,500	800	18,000	8,000

\*Wk. so far 33,542 2,823 35,255 17,993  
Wk. ago 40,675 4,098 35,687 13,581  
1946 ... 36,762 3,470 50,556 21,215  
1945 ... 45,792 3,424 41,526 42,999  
\*Including 319 cattle, 577 calves, 13,852 hogs and 2,041 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mar. 20	2,600	43	303	1,747
Mar. 21	1,213	3	2,179	229
Mar. 22	43	...	...	...
Mar. 24	4,663	15	794	1,774
Mar. 25	1,502	43	61	449
Mar. 26	3,500	...	500	1,500
Mar. 27	2,700	100	1,000	3,000

Wk. so far 12,265 158 2,265 6,723  
Wk. ago 15,321 189 614 5,055  
1946 ... 22,626 1,055 7,441 8,411  
1945 ... 18,269 1,036 3,993 13,051

## CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Mar. 27, 1947:

	Week ended Mar. 27	Prev. week
Packers' purch.	21,151	22,152
Shippers' purch.	4,250	1,842
<b>Total</b>	<b>25,401</b>	<b>23,994</b>

## MARCH RECEIPTS

	1947	1946
Cattle	165,429	156,434
Calves	18,029	13,977
Hogs	184,013	229,141
Sheep	67,929	126,794

## MARCH SHIPMENTS

	1947	1946
Cattle	62,281	95,304
Hogs	10,063	29,156
Sheep	23,454	32,039

## PACIFIC COAST LIVESTOCK

Receipts for five days ended March 21:

	Cattle	Calves	Hogs	Sheep
Los Angeles	9,000	1,500	1,500	75
San Francisco	550	65	1,650	750
Portland	2,275	350	1,025	890

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## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production and Marketing Administration.)

### WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending Mar. 22, 1947....	14,567	2,770	1,918
	Week previous .....	13,905	2,717	3,091
	Same week year ago .....	4,376	1,583	804
COWS, carcass	Week ending Mar. 22, 1947....	3,189	1,501	2,074
	Week previous .....	3,558	1,968	1,827
	Same week year ago .....	2,770	2,103	602
BULLS, carcass	Week ending Mar. 22, 1947....	234	17	5
	Week previous .....	502	9	4
	Same week year ago .....	142	15	45
VEAL, carcass	Week ending Mar. 22, 1947....	10,435	1,203	1,579
	Week previous .....	24,876	1,893	983
	Same week year ago .....	14,818	619	798
LAMB, carcass	Week ending Mar. 22, 1947....	55,542	6,202	11,813
	Week previous .....	45,571	5,256	12,222
	Same week year ago .....	42,791	9,961	14,594
MUTTON, carcass	Week ending Mar. 22, 1947....	2,701	1,312	1,685
	Week previous .....	2,600	335	50
	Same week year ago .....	2,553	853	773
PORK CUTS, lbs.	Week ending Mar. 22, 1947....	1,563,767	677,467	816,563
	Week previous .....	2,850,625	776,345	819,709
	Same week year ago .....	1,187,573	262,749	91,792
BEEF CUTS, lbs.	Week ending Mar. 22, 1947....	427,774	...	...
	Week previous .....	105,910	...	...
	Same week year ago .....	383,267	...	...

### LOCAL SLAUGHTER

CATTLE, head	Week ending Mar. 22, 1947....	9,276	3,305	...
	Week previous .....	9,069	3,076	...
	Same week year ago .....	9,980	3,692	...
CALVES, head	Week ending Mar. 22, 1947....	10,248	2,306	...
	Week previous .....	10,370	2,820	...
	Same week year ago .....	8,306	2,550	...
HOGS, head	Week ending Mar. 22, 1947....	30,648	2,149	...
	Week previous .....	26,197	8,744	...
	Same week year ago .....	34,278	9,545	...
SHEEP, head	Week ending Mar. 22, 1947....	40,466	8,514	...
	Week previous .....	42,214	2,022	...
	Same week year ago .....	52,283	2,587	...

Country dressed product at New York totaled 13,882 veal, 12 hogs and 232 lambs in addition to that shown above. Previous week: 15,526 veal, 2 hogs and 194 lambs. Same week last year: 11,908 veal, no hogs, and 155 lambs.

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## WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended March 22, as reported by the USDA's Production & Marketing Administration, shows a small decline for cattle but an upturn in killings of calves, hogs and sheep when compared with the preceding week.

	Cattle	Calves	Hogs	Sheep
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City....	9,276	10,248	30,648	40,466
Baltimore, Philadelphia .....	5,511	1,580	17,189	1,480
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis..	13,917	6,883	50,400	2,967
Chicago, Elburn .....	27,701	11,937	63,677	16,749
St. Paul-Wis. Group .....	28,128	47,402	96,128	10,726
St. Louis Area .....	15,303	9,167	50,643	8,036
Sioux City .....	11,119	306	21,160	11,576
Omaha .....	21,778	1,090	25,288	35,359
Kansas City .....	15,656	4,952	32,904	19,584
Iowa and So. Minn. .....	19,799	5,340	153,066	32,713
<b>SOUTHEAST</b>				
.....	4,396	2,554	23,511	...
<b>SOUTH CENTRAL WEST</b>				
.....	23,503	7,038	41,422	32,582
<b>ROCKY MOUNTAIN</b>				
.....	9,638	605	12,029	12,000
<b>PACIFIC</b>				
.....	18,960	4,612	17,903	33,142
Total .....	224,425	113,684	605,908	247,459
Total week earlier .....	228,419	108,007	548,989	238,964
Total same week 1946 .....	130,972	72,313	587,855	244,926

\*Includes St. Paul, S. St. Paul, Newport, Milan, and Madison, Milwaukee, Green Bay Wis. \*Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. \*Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. \*Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. \*Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. \*Includes Denver, Colo., Ogden and Salt Lake City, Utah. \*Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

Note: Packing plants included in these tabulations slaughtered approximately 75.6% of the cattle, 72.2% of the calves, 76.7% of the hogs, and 5% of the sheep and lambs killed under federal inspection during February.

### SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended Mar. 21 .....	1,775	723	13,326
Week ended Mar. 14 .....	1,848	475	15,296
Cor. week last year .....	578	395	19,876



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FOR SALE: Four wire mesh trucks 32"x72". Eight movable shelves 8" apart Globe cat. #161. Witt Packing Co., 527 W. 41st St., Chicago 9, Ill. Phone Boulevard 2026

WANTED: Toledo all metal suspension type scale; minimum capacity, 1000 lb. dial with 600 lbs. on tare beams; one lb. graduations on dial. W-502, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Oppenheimer Lightning Cutter. State condition and price. W-478, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### MISCELLANEOUS

#### Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,

P. O. Box 6669 Los Angeles 22, Calif.

WILL LEASE small, well equipped plant especially adapted to sausage making. This business has been established 17 years and is now in operation. Building, coolers, machinery and equipment are all modern and in good condition. Applicant must have sufficient capital, experience and ability to operate plant successfully, and be able to furnish references to this effect. PS-470, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### PLANTS FOR SALE

#### Great Opportunity for Small Investor

FOR SALE: Meat market, sausage factory and delicatessen fully equipped. Class A. Concrete two story building, modern six room flat with large sun porch on second floor. In the heart of the business district, corner location. This business is an old and going concern and has been in one family for two generations and is showing a good profit. Property worth more than asking price. Good reason for selling. Complete, \$27,500.00. Box 654, Corning, California.

PACKINGHOUSE: 30 miles south of Pittsburgh. Going concern with a well established trade. Modern duplex home and a modern equipped 6 year old concrete block plant for beef, veal and lamb. Four coolers able to hold 250 cattle. Three 1944 trucks and four truck garage. Six separate cattle pens, capacity 700 cattle, and a 50,000 gallon water tank. Priced for quick sale. Call Pittsburgh, Penna., Churchill 8500.

# CLASSIFIED ADVERTISING

Undisplayed, not sold. Minimum 20 words \$4.00, additional words 20c each. "Position wanted," special rate, minimum 20 words \$3.00, additional words 15c each. Count address

or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed: \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## POSITION WANTED

### PACKERS! ATTENTION!

Practical sausage expert available for limited time. Check and correct sausage production, eliminate discoloration. Results guaranteed. Wm. F. Hamelster, 1600 Columbus Ave., Bay City, Michigan, Phone 6556.

MANAGER small complete plant. Have 25 years' experience in all phases of packinghouse operations from livestock buying to superintendent and manager. Know construction, planning, all operations, accounting and administration. Presently employed in responsible position. W-404, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED as accountant-office manager. Full charge bookkeeper. Ten years' experience in slaughter house and meat packing establishment. Can take complete charge. W-497, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

## HELP WANTED

### Master Mechanic

We are seeking the services of a master mechanic and engineer familiar with steam, electrical, refrigeration and mechanical maintenance for a packing plant engaged in general operations such as slaughtering, sausage, canning and inedible operations. Excellent opportunity for the right man with well established company. State experience in detail, age, family status and starting salary. W-490, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sales representative for mid-central states with some knowledge of packing house equipment and sausage room requirements. This position has excellent possibilities and a very good opportunity for the right man. References and detailed information on present background required. We will be in Chicago during the NIMFA convention and if possible, could arrange an interview at that time. W-490, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working foreman for independent mid-west cattle and calf slaughtering plant, operating under federal inspection. Responsibility would be handling of men and general supervision. Applicant must have fair education and good working knowledge of all killing operations. No processing. W-491 THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Salesmen contacting packers and sausage plants either as a side line or full time. Reputable house has desirable open territories for established men and general supervision. Liberal commissions, good earnings for right men. Excellent opportunity. W-488, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Young man with some packing house experience preferably on sausage casings. This position is on the west coast and has possibilities for a very good future for the right man. References and detailed information on present background required. W-446, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRACTICAL PLANT superintendent wanted. Experienced in slaughtering, cutting, boning, sausage manufacturing, edible and inedible operations. State age, past experience and family status. Opportunity for the man who can qualify. W-352, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Production foreman to take charge of meat canning department in plant located in Virginia. Permanent job, good opportunity. Give full details, experience, age and salary expected. W-461, National Provisioner, 407 S. Dearborn St., Chgo. 5, Ill.

WANTED: Eastern packer desires qualified beef buyer for Sioux City market. Write stating experience and capabilities to Box W-487, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: By large southwest independent packer, experienced all around cattle and calf buyer, age 30 to 40. Must have good references. W-462, THE NATIONAL PROVISIONER, 407 S. Dearborn St., St. Chicago 5, Ill.

WANTED: Sausage maker to assume full charge of kitchen and rear to seven employees. Write stating qualifications. Schmiedel Packing & Ice Co., Evansville, Indiana.

FOREMAN wanted. One knowing entire procedure in sewing of hog hams. Very good pay. W-472, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Inside packinghouse beef salesman for Chicago district. State age, experience in detail and salary desired. W-486, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

### Salesman

Established seasoning manufacturer has opening for salesman to cover Chicago, Michigan and Wisconsin territory. Real opportunity for substantial income for right man. Our men average \$1,500 to \$2,000 monthly. Give full particulars. Will interview in Chicago, Morrison hotel, April 16 to 19. W-496, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## EQUIPMENT FOR SALE

### For Sale:

New Jourdan type cooker, complete with pump and motor, 42 1/2" door, 36" deep, 8 3/4" high ..... \$547.40  
New 8x8x11 Double Smoke House ..... 575.00  
1-100 gallon steam jacketed kettle ..... 201.00  
1-used 50 gal. stainless steel jacketed kettle with fittings ..... 230.00  
1-used 50 gal. stainless steel jacketed kettle with fittings and gas burner ..... 300.00  
1-used Brecht Stuffer, 200 lb. .... 100.00  
1-used Brecht 175 lb. Silent Cutter with 7 1/2 HP motor (motor needs rewiring) .. 300.00  
All machinery located in New Orleans or vicinity and prices F.O.B. location. All items subject to prior sale.

FS-503, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Boss debairing machines, great and baby Boss, used. 4'x7' dry cooker, motor driven, used. 100 ton hydraulic press, motor pressure, used. 15 HP and 125 HP boilers, used. 85 HP Scotch marine boiler, new. 2-50 gal. stainless steel jacketed kettles, new. 2-125 gal. Dopp scrapie kettles, used. 1-300 gal. steel lard cooler and agitator, used. Sanders grinder and Cleveland grinder, 20 HP, used. Hotman cutter, 30 HP, used. Calvert bacon skinner, used. Bacon curing boxes, used. York 3 HP compressors and defusers like new. Steel and stainless steel tables, used. Various meat trucks, large and small, new and used. Scrapie trucks, hanging trucks, new and used. Track scale, used. Simpler electric time clock like new. Ice breaker, belt drive, used. Steel scalding tank 12'x5', used. Electric meat and bone saws, new, three different makes. 1 1/2 HP Enterprise meat grinder, new. 1 HP Enterprise coffee grinder, new. New hog and calf gambrels, shackles, trolleys, electric hoists new and used, 250# to 2000# high and low speed, cable or chain, delivered from stock. Many other items.

CEAS, ABRAMS  
Walnut 2-2218 68 N. 2nd St., Philadelphia 6, Pa.

### For Sale 400 lb. Air Stuffer

used, in excellent condition. Trade-in proposition of smaller size air stuffer considered. FS-501, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

### Meat Packers—Attention

FOR SALE: 1-Openheimer fatback skinner; 2 stainless steel 1400 gal. jacketed, agitated, kettles; 3-stainless steel jacketed 40-gal. kettles; 1-50 gal. 2-60 gal. 1-90 gal. aluminum jacketed kettles 70-aluminum and stainless steel 30 gal. jacketed kettles; 2-Allbright-Neill 450 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-Hottelmann 24 cutter and mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?  
Consolidated Products Co. Inc., 14-19 Park Row New York City, N. Y.

FOR SALE: one 10x14x12 Union Burnham simplex hydraulic pressure pump serial No. 228840 forged steel fluid cylinder, stainless steel wing-guided valves and seats, stainless steel plungers, standard fittings. Used only 30 days, guaranteed. Immediate delivery. Willibald Schaefer Co., St. Louis, Mo.

FOR SALE: O'Connor fresh pork skinner, late model, complete with 1/2 HP, 3/60/220 motor. Capacity 400 to 600 pieces hourly capacity. In fine condition and complete with 2 HP, 3/60/220 motor. Real buy at \$350.00 f.o.b. midwest. FS-505, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Bacon skinner, Anco latest model No. 650, rated 400 to 600 pieces hourly capacity, in fine condition and complete with 2 HP, 3/60/220 motor. Real buy at \$350.00 f.o.b. midwest. FS-505, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings. For sale, available for prompt shipment unless otherwise stated at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

### Sausage Equipment

1-ROTO-CUT, size 42x18, 200# cap., with motors, very little use, complete with exception of conveyor table ..... \$3000.00  
1-SILENT CUTTER, Boss 3 1/2", 15 HP motor ..... 350.00  
1-CUTTER, 14 knives, 2 on each side ..... 125.00  
2-MIXERS, 1000# capacity, each ..... 700.00  
1-MIXER & SIFTER, Size B, Gardner, 50# capacity ..... 125.00  
1-MEAT CHOPPER, Buffalo, 20 HP motor, 3 sets knives, 4 years old ..... 1750.00  
1-SAUSAGE STUFFER, 100#, complete, with air compressor ..... 700.00  
1-ICE CRUSHER, NEW, capacity 20 tons per hour, 20" hopper opening, complete with drive, less 5 HP, 1200 RPM motor ..... 695.00  
1-GRINDER, Buffalo, model 56B, 7 1/2 HP round feeding tray, complete with hardware, excellent condition ..... 525.00  
1-SAUSAGE COOKER, NEW, Boss #90, steam ..... 835.00

### Killing Floor and Cutting Equipment

1-HOG DEHAIRER, Cincinnati, U Bar, 21", 25 HP motor, extel. cond., immediate delivery ..... 8500.00  
HOG DEHAIRER, NEW, with 7 1/2 HP, 1200 RPM splash-proof motor, capacity 60 hogs per hr., with hand throw-out, shipment 7 to 10 days, 9 4-pt. Star ..... 1000.00  
10 4-pt. Star ..... 1045.00  
MEAT 64 W.S. Klean-Kut, model 1015-B, less than month, each ..... 280.00  
1-BELLY ROLLER, Anco, with motor and steel flights ..... 370.00  
1-BONE CUTTER, Manns #20, Green, 1/2 HP motor, like new ..... 125.00  
HOG GAMBRELS (100) all galvanised, with 2' extensions, each ..... 1.25  
4-LIVER HANGING TRUCKS, Globe #2128, rubber tired wheels, practically new, used a month ..... Bids Requested

### Curing—Smokehouse Equipment

1-FROZEN MEAT SLICER, NEW, belt driven, approx. 6000 to 10,000 lb. meat per hr., up to 18x18 inch cake size. Less drive and motor base ..... 1578.00  
1-SLICER, Urschel, model B, complete with extra knives ..... 700.00  
1-SLICER, Globe, 1/2 HP, NEW, used experimentally ..... 200.00  
1-BACON FORMING PRESS, Tobin, pedestal type, no motor ..... 450.00  
TRACKING, 10,000 ft., 1/2x2 1/2" per lb. .05  
1-BAKE OVEN, all steel for 450 degrees heat, size 10x8x3 1/2 ft., electrically heated ..... 350.00  
SLACK BARRELS (1 carload), as is, ex-re-coopered, each ..... 1.10

### Rendering and Lard Equipment

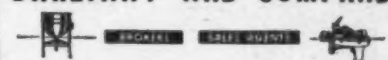
1-COOKER, NEW, 4x10, all steel, internal pressure, 140# hydrostatic pressure, 20 HP motor, ASME stamped, flanged steel, immediate delivery ..... 4250.00  
1-LARD ROLL, 3' dia. x 6' long, aluminum polished feed trough ..... 3350.00  
1-LARD PRESS, Hydraulic, model 4/C, with 4" piston, 16x18 curb, hand operated ..... 125.00  
1-WEY RENDBERG TANK, 6' long x 4' dia., Boss, 10" gate valve, 10x8 elbow ..... 1900.00  
LARD TIERCES, (1 carload) consisting of mixed lards, ayrups, milks, double headed and dropped, each ..... 3.75

### Refrigeration Equipment

6-WALK-IN FREEZERS, NEW, pre-fabricated, 9'x12'10"x7'6", 8" fibre glass insulation, easy to install, 3 HP Carrier units, self-contained, each ..... 2300.00  
1-AMMONIA RECEIVER, NEW, ASME code inspected, 36x16, delivery 3 weeks. 1000.00  
1-ICE SCORER, Perfection, 400# cakes ..... 900.00  
COILS, Cook-More, 2 sets, copper, 2 1/2 size for 1000 gallon tanks, per set ..... 250.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offering of surplus and idle equipment are solicited.

## BARLIANT AND COMPANY



7070 N. CLARK ST. • CHICAGO 26, ILL. • SHELDRAKE 3313

### SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies

FOR ADDITIONAL CLASSIFIED ADS SEE PAGE 54 OPPOSITE

# Meat and Gravy

Samuel Arnold of Pittsburgh, Pa., was acquitted in city court there recently on a charge of cruelty to animals. Arnold had mailed 500 turtles to fellow students at Yale university as part of a send a turtle to your Congressman campaign. On the back of each turtle was painted "Hurry Work For World Government."



Six cents, the price of two postage stamps here, will provide a meal for a child in Europe, according to the United Nation's Emergency Children's Fund. Plans calling for one 700-calorie meal per day for 20,000,000 children and expectant mothers has been adopted by the council controlling the fund.



Whiskey is in danger of becoming a mere by-product of the nation's distilleries. The soluble wastes from whiskey making are worth more as feed for livestock and poultry than the whiskey is as a drink—they say. Whiskey wastes, J. W. Spanyer, jr., of the Brown-Forman Distilleries Corp. states, are better feed than the original grain.

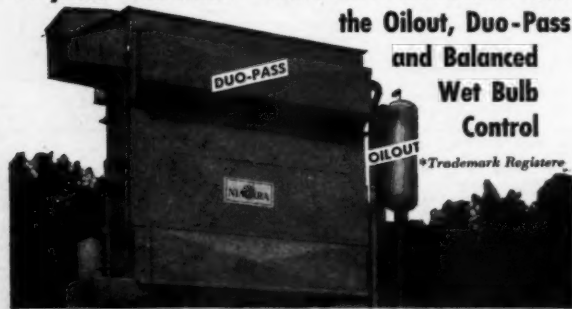


The first restaurant menu printed in America (Delmonico's) listed the following low cost items: Pork chops, 4c; sausages, 4c; liver and bacon, 5c; veal cutlet, 5c; ham and eggs, 10c; and hamburger steak, 12c. A regular full course dinner with meat entree sold for 12c.



A native of Providence, R.I., whose car was struck by a deer has sued the state for \$69.16 in damages, contending that the deer is a ward of the state and therefore the state is responsible.

**Only the NIAGARA \*Aero-Pass Condenser has the Oilout, Duo-Pass and Balanced Wet Bulb Control**



**NIAGARA BLOWER CO.** 405 LEXINGTON AVE. NEW YORK 17, N. Y.

# ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Allbright-Nell Co., The.....	Third Cover
American Dry Milk Institute.....	43
American Stock Yards Association.....	6
American Stores Co.....	49
Armour and Company.....	10
Associated Bag & Apron Co.....	29
Barliant and Company.....	55
Basic Food Materials, Inc.....	21, 22
Best & Donovan.....	37
Central Livestock Order Buying Company.....	50
Cincinnati Butchers' Supply Co., The.....	44
Cincinnati Cotton Products Co.....	28
Daniels Manufacturing Co.....	42
Diamond Crystal Salt Division General Foods Corporation.....	43
Dirigo Sales Corporation.....	37
Eagle Beef Cloth Co.....	24
Enterprise Incorporated.....	42
Fearn Laboratories Inc.....	32
Felin, John J. & Co., Inc.....	51
Ford Motor Company.....	7
Fowler Casting Co., Ltd., The.....	48
French Oil Mill Machinery Company.....	48
Girdler Corporation, The.....	18
Globe Company, The.....	15
Great Lakes Stamp & Mfg. Co.....	36
Griffith Laboratories, Inc. The.....	3
Grueskin, E. N., Co.....	51
Ham Boiler Corporation.....	43
Harris, Arthur.....	51
Hoy Equipment Company.....	41
Hunter Packing Company.....	52
Hygrade Food Products Corp.....	53
James, E. G., Company.....	29
Jamison Cold Storage Door Co.....	19
Kahn's E., Sons Co., The.....	52
Kaufman, William J.....	54
Kellogg, Spencer and Sons, Inc.....	20
Kennett-Murray & Co.....	50
Levi, Berth., & Company.....	37
Lipton, Martin H., Company.....	5
Marolf and Company.....	35
Mayer, H. J., & Sons Co.....	28
McCormick & Company, Inc.....	44
McMurray, L. H.....	50
Menges, Lou, Organization Incorporated.....	43
Meyer, H. H., Packing Co., The.....	54
Milprint, Inc.....	27
Mitts & Merrill.....	43
Niagara Blower Company.....	56
Oakite Products, Inc.....	36
Omaha Packing Co.....	Fourth Cover
Pick Manufacturing Company.....	31
Preservalline Manufacturing Co., The.....	9
Pure Carbonic, Incorporated.....	First Cover
Rath Packing Co.....	53
Robins, A. K., & Company, Inc.....	48
Sawyer, H. M., & Son Co.....	45
Schaefer, Willibald, Company.....	46
Schluderberg, Wm., T. J. Kurdie Co.....	52
Sedberry, J. B., Inc.....	47
Smith, John E., Sons Company.....	51
Southeastern Live Stock Order Buyers.....	51
Sparks, Harry L., & Company.....	51
Specialty Manufacturers Sales Co.....	30
Staley, A. E., Mfg. Co.....	38
Stedman's Foundry & Machine Works.....	52
Superior Packing Company.....	53
Taylor Instrument Companies.....	8
Tohts, R. W., & Co.....	34
United Cork Companies.....	4
Viking Pump Company.....	47
Vogt, F. G., & Sons, Inc.....	54
Wilmington Provision Co.....	54
Wilson & Co.....	16

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



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